

REF. 8378

Large Mediterranean Traditional Baguette 295g

A rustic bread made with an impeccable selection of raw materials, a long rest period for the dough and slow baking. The result is a crispy crust and a spongy centre.

							
295 g	57,5 cm	25 u.	4 x 7	28 boxes	180 °C	30 min	20-25 min



SOURCE OF FIBRE · LONG RESTS · HIGHLY HYDRATED · ALVEOLATE CRUMB · HIGH DURABILITY · VEGAN · CEREAL MIX FLOUR ·