

REF. 13956

Large Mediterranean Traditional Bread 380g

A large loaf with a unique flavour, a juicy centre with a crispy and slightly floury centre. Made using an artisan process, with lengthy kneading and fermentation and slow baking.

							
380 g	50 cm	21 u.	4 x 7	28 boxes	180 °C	30 min	18-22 min



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