









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	56.5 cm	21 u.	4 x 7	28 boxes	180 °C	30 min	20-25 min



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