

REF. 130327

Acqua Country Bread 340g

Let yourself be amazed by this incomparable loaf.

Its dough, which is very liquid, it is especially delicate, so the care and respect with which we approach the whole preparation is essential. Only in this way we achieve its full potential, therefore, its huge alveolus create an extremely light and airy structure.

Ideal for preparing very crunchy toasts



						
340 g	30 cm	15 u.	40 boxes	180 °C	20 - 30 min	14 - 16 min



STONE OVEN · SOURCE OF FIBRE · LONG RESTS · HIGHLY HYDRATED · ALVEOLATE CRUMB · HIGH DURABILITY ·