

REF. 130809

## Acqua Batôn 270g








An excellent honeycombed bread, crispy, light and durable.

**Elaboration.** Elaborated from the respect of the bakery tradition, with few and simple ingredients where water, time and care for the dough are the true and real protagonists to obtain a bread of exceptional quality.

**Crumb.** Its large honeycombing gives it a light texture that is very pleasant to eat.

**Rind.** The Stone Sole Oven baking process gives the crust a rustic texture and flat sole.



						
270 g	54 cm	30 u.	24 boxes	180 °C	20-30 min	12-14 min



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