

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 an 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 ·