

REF. 130890

Half Rustic Flute with Cereals and Seeds (14%) 70g

Crunchy bites full of flavour and colour. It has Cereals and Seeds inside and out!

PREPARATION

Rustic bread made with wheat flour and a 14% mix of cereals and seeds distributed both inside and on the surface: barley flakes, sesame, linseed, millet and sunflower seeds.

It is prepared with double rising, which results in a fresh, alveolate crumb.

The recipe also highlights its wheat sourdough and rye flour.

CRUST AND CRUMB

All this creates a rustic bread that is easy to eat, tender and delicious, with a predominantly seed flavour.



						
70 g	26 cm	50 u.	64 boxes	180 °C	20 min	8-10 min



IT CONTAINS SOURDOUGH · LONG RESTS · ALVEOLATE CRUMB · HIGH DURABILITY ·