

REF. 997

Bao Bread 45g

Light and fluffy texture. Bao bread is characterised by its soft and spongy texture, which melts in your mouth.

Varied filling. Bao bread is very versatile when it comes to fillings: you can combine it with a wide variety of ingredients to satisfy different tastes and preferences, from sauces and dressings to meats, seafood, vegetables and more. After defrosting, the best way to heat them is by steaming. This will achieve greater volume and fluffiness.

\*Defrost and steam for 6 minutes.

				
45 g	11 cm	40 u.	72 boxes	90 min

