



REF. 131062

Corn Country Bread made with Sourdough pH 4.8 400g

PREMIUM AND 100% NATURAL!

PREPARATION. Made with wheat flour, 20%* corn flour, sunflower seeds, and 12% whole wheat sourdough.

CRUST. Rustic, crispy crust, lightly floured, and yellow-toned.

CRUMB. Spongy, soft, and open-structured.

FLAVOUR. The corn and sunflower seeds provide a delicious flavour and an oily note. To this, add the distinctive aroma and flavour of the sourdough.

The final result is a bread with a pronounced flavour and balanced acidity without diminishing the intensity of the seeds.

(*%) of total flours.



400 g	27.5 cm	14 u.	40 boxes	180 °C	60 min	14-16 min



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