

REF. 131061

60% Rye Country Bread made with Sourdough pH 4.8 400g

PREMIUM AND 100% NATURAL!

100% natural products, where the fermentation process is mainly done by the sourdough.

PREPARATION. Made with wheat flour, 60% rye flour*, and 12% whole wheat sourdough.








CRUST. Rustic crust, with lively slashing and a nice dark tone that contrasts with the floured surface.

CRUMB. Spongy, soft, and fresh.

FLAVOUR. A unique, robust, and intense flavour with balanced acidity.

(*%) of total flours.



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|  |  |  |  |  |  |  |
| 400g g | 25,5 cm | 14 u. | 40 boxes | 180 °C | 60 min | 14-16 min |



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