

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.



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 · HIGH DURABILITY ·