

NEW

REF. 130747

Gourmet Bread 280g

IDEAL FOR EVERYDAY LUNCHES AND DINNERS!








PREPARATION. Made with long resting and fermentation times, resulting in a rustic, crispy, airy bread with great durability. Additionally, it contains active sourdough in its recipe, which further enhances its freshness for longer.

CRUST. It has a rustic, thin, and crispy crust, with a slightly floured surface and lively slashing. It also stands out for its intense toasted tone, lending it an attractive traditional appearance.

CRUMB. It stands out for its irregular open structure and fresh bite, adding lightness and sponginess to every mouthful.

CONSUMPTION MOMENTS. The bread stick is the most versatile format, and can be used from breakfast to dinner.



						
280 g	44 cm	28 u.	30 boxes	180 °C	20-30 min	17-19 min



IT CONTAINS SOURDOUGH · SOURCE OF FIBRE · LONG RESTS · ALVEOLATE CRUMB · HIGH DURABILITY ·