

REF. 131068

Long Gourmet Bread 300g

A LIGHT AND CRISPY BITE!








PREPARATION. Made with long resting and fermentation times, resulting in a rustic, crispy, airy bread with great durability.

CRUST. 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 is notable for its irregular open structure and fresh bite, adding lightness and sponginess to every mouthful.

CONSUMPTION MOMENTS. This slightly narrower and longer format is ideal for those who prefer bread with less crumb, crunchier, and lighter.



						
300 g	54 cm	28 u.	28 boxes	180 °C	20-30 min	19-21 min



SOURCE OF FIBRE · LONG RESTS · HIGHLY HYDRATED ·