



REF. 863

# Stone Oven Bread 900g

The stone-baking process highlights a rustic crust that preserves the bread's freshness for longer.

**CRUST:** Rustic and crunchy texture, with well-defined scoring that gives it an artisan finish.

**CRUMB:** Compact with small holes. Ideal for holding hearty ingredients and sauces without falling apart.

900 g	45 cm	11 u.	28 boxes	180 °C	90 min	15-18 min



STONE OVEN · LONG RESTS · HIGHLY HYDRATED · HIGH DURABILITY ·