

REF. 227

Crunchy 250g

A bread of extraordinary quality thanks to a long cold-fermentation process that gives it a supercrunchy, lightly-floured crust.

<u></u>	E	ffh	<u></u>	ß	*	Ċ
250 g	41 cm	25 u.	30 boxes	175-185 ℃	15-20 min	18-23 min



