

REF. 204

Small Catering Mediterranean Cristal Bread 45g

The Glass Range stands out due to its crunchy, thin crust, a Mediterranean flavour thanks to the olive oil and the sourdough used to make it. A slow production process and high hydration are the key to the alveoli in this bread. The mini roll is the king of appetisers and tapas, with the glass recipe; what's more, you'll stand out and offer a gourmet touch.

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| 45 g | 8 cm | 125 u. | 30 boxes | 180 °C | 30 min | 4-6 min |



