

REF. 130665

Campagne Mediterranean Cristal Bread 240g

The Cristal range stands out for its crunchy and thin crust, Mediterranean flavour due to the olive oil and the sourdough in its original recipe. A slow elaboration process and high hydration are the key to the alveoli of this bread. This format is by far the favourite to be consumed at home, to accompany meals. It can also be used in slices to serve at the center of the table or to prepare toast.

							
240 g	42 cm	29 u.	6 x 5	30 boxes	180 °C	30 min	4-6 min



WITH OLIVE OIL · IT CONTAINS SOURDOUGH · SOURCE OF FIBRE · LONG RESTS · EXPRESS · HIGHLY HYDRATED · CRYSTAL ALVEOLI · HIGH DURABILITY ·