

REF. 212

## Acqua Bread 270g

Aqua Bread stands out for its high water content. This allows the dough to gain volume thanks to the development of the yeast, achieving a crumb with large alveoli. This bread will be ideal for family meals.

						
270 g	44 cm	24 u.	6 x 5	180 °C	20-30 min	14-16 min



STONE OVEN · 100% NATURAL INGREDIENTS · SOURCE OF FIBRE · LONG RESTS · HIGHLY HYDRATED · ALVEOLATE CRUMB · HIGH DURABILITY · VEGAN · CEREAL MIX FLOUR ·