









REF. 8399

Mediterranean Traditional Demi-Baguette 135g

Made according to traditional methods with kneading, double fermentation and slow, uniform baking. It has the ideal shape for preparing irresistible baguettes with a unique flavour and a very artisan appearance (with pointed ends and floury).

							
135 g	28 cm	60 u.	4 x 7	28 boxes	180 °C	20 min	15-18 min



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