









REF. 13965

Ciabatta 350g

A large ciabatta made with a slow and laborious process of resting and fermentation, with a juicy and alveolated centre.

							
350 g	32 cm	26 u.	4 x 7	28 boxes	180 °C	30-40 min	14-17 min



LONG RESTS · HIGHLY HYDRATED · ALVEOLATE CRUMB · HIGH DURABILITY · VEGAN ·