









REF. 13976

Small Mediterranean Traditional Bread 50g

An appealing floury rustic roll in the shape of a rhombus that will also surprise you with its great flavour and quality. Made by kneading, double fermentation, slow and uniform baking.

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|  |  |  |  |  |  |  |  |
| 50 g | 15 cm | 75 u. | 8 x 6 | 48 boxes | 180 °C | 20 min | 10-15 min |



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