









REF. 13164

Rhombus 70g

A very appealing rustic bread thanks to its characteristic shape. Made in the style of ciabatta bread, with long periods of rest and fermentation, which gives it into a juicy and spongy centre and a very crispy crust. For the most distinguished sandwiches.

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|  |  |  |  |  |  |  |  |
| 70 g | 14,5 cm | 50 u. | 8 x 8 | 64 boxes | 180 °C | 20 min | 10-12 min |



SOURCE OF FIBRE · LONG RESTS · ALVEOLATE CRUMB · HIGH DURABILITY ·