

REF. 995

Camiño Bread 240g

PREPARATION

Made with several resting times and baked in a stone oven, which give this bread its superior quality and long durability.

Its recipe includes rye flour, which enhances its aroma and flavour.

This bread is also distinguished by its shape finished in points and wide in the middle in the style of traditional Galician loaves








CRUST

Rustic crust characteristic of stone oven baking. It has a lightly floured surface and flat base.

CRUMB

Surprising, with its interior completely covered with cavities that provide great lightness without losing an iota of hydration.



						
240 g	38 cm	22 u.	30 boxes	180 °C	30 min	15-17 min





STONE OVEN • SOURCE OF FIBRE • LONG RESTS • HIGHLY HYDRATED • ALVEOLATE CRUMB • HIGH DURABILITY •