

REF. 996

Riquiño Express Bocata 120g

PREPARATION








In its preparation both resting the dough and baking in the Stone Oven are crucial, but it is undoubtedly its almost complete baking that lends it its great added value. Its recipe includes wheat sourdough and rye flour, which contribute to greater durability and accentuate its aroma and flavour.

CRUST

Rustic, golden brown, lightly-floured crust.

CRUMB

It has a alveolate interior, with a soft, fresh and hydrated crumb.

						
120 g	25 cm	53 u.	28 boxes	180 °C	30 min	4-6 min



STONE OVEN · IT CONTAINS SOURDOUGH · SOURCE OF FIBRE · LONG RESTS · EXPRESS · HIGHLY HYDRATED · ALVEOLATE CRUMB · HIGH DURABILITY ·