

REF. 131062

## 20% Corn Country Bread made with Sourdough pH 4.8 400g

**PREMIUM AND 100% NATURAL!**

**PREPARATION.** Made with wheat flour, 20%\* corn flour, sunflower seeds, and 12% whole wheat sourdough.

**CRUST.** Rustic, crispy crust, lightly floured, and yellow-toned.








**CRUMB.** Spongy, soft, and open-structured.

**FLAVOUR.** The corn and sunflower seeds provide a delicious flavour and an oily note. To this, add the distinctive aroma and flavour of the sourdough.

The final result is a bread with a pronounced flavour and balanced acidity without diminishing the intensity of the seeds.

(\*)% of total flours.



						
400 g	27,5 cm	14 u.	40 boxes	180 °C	60 min	14-16 min



STONE OVEN · SOURCE OF FIBRE · LONG RESTS · HIGHLY HYDRATED · HIGH DURABILITY ·