

**REF. 863** 

## Stone Oven Bread 900g

The stone-baking process highlights a rustic crust that preserves the bread's freshness for longer.

**CRUST:** Rustic and crunchy texture, with well-defined scoring that gives it an artisan finish.

**CRUMB:** Compact with small holes. Ideal for holding hearty ingredients and sauces without falling apart.

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900 g	45 cm	11 u.	28 boxes	180 °C	90 min	15-18 min







