

5001734



## Artisan *bistro* *twist* white

Impressive, artisan broad baguette from wheat and rye flour, with rye sourdough. The long resting and maturation times (2x 12h) bring extra flavour to the moist and semi-open crumb. A real craft product with an authentic taste, twisted by hand and baked on stone.



250 g



15 PCS C/S — 48 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 9-11'



PART BAKED



5001733



## Artisan *bistro* *twist* multiseed

Impressive, artisan broad multigrain baguette from wheat with malted barley and rye sourdough. Enriched and decorated with linseed, sesame seeds, sunflower seeds and oat flakes. The long resting and maturation times (2x 12h) bring extra flavour to the moist and semi-open crumb. A real craft product with an authentic taste, twisted by hand and baked on stone.



250 g



15 PCS C/S — 48 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 9-11'



PART BAKED