



PANCIOTTO MORO BIOLOGICO

**CODE**

95015

COUNTRY OF ORIGIN

Italy, Friuli Venezia Giulia

WEIGHT

100 g for piece

Bun with a wholemeal look, made with flours type 1

DESCRIPTION

Produced with organic flours type 1 from a certified and guaranteed 100% Italian supply chain (Veneto and Friuli Venezia Giulia regions), with the addition of toasted barley and fragmentated wheat

APPEARANCE

Crunchy outside and soft inside, it has a brown colour due to the use of toasted barley; the dough shows diffused holes and a diameter of 12 cm

TASTE

The presence of toasted barley and fragmentated wheat combined with type 1 and 2 flours, it has a particular consistency but always very light and with a slight toasted aroma

PRODUCER

PANIFICIO FOLLADOR - PRATA DI PORDENONE (PN) - FRIULI VENEZIA GIULIA

OUR SELECTION

Antonio's attention in the choice of raw materials, his transparency in telling them and the consolidated experience in food service are the elements that convinced us to embrace his project

CURIOSITY

Antonio Follador's food service line to meet the needs of chefs, bartenders and artisans in the sector who wish to offer stuffed items and focaccias rule of art, where the bread is not a simple container, but contributes with its quality to enhance the taste experience

SUGGESTIONS

Partially cooked product, to be regenerated in a preheated oven at 200 ° C for 3-5 minutes according to the desired level of crunchiness, then cut and stuffed. Once the bag is opened, keep the bread refrigerated and use within 5 days