

# PANCIOTTO MORO BIOLOGICO



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| <b>CODE</b>              | 95015                        |
| <b>COUNTRY OF ORIGIN</b> | Italy, Friuli Venezia Giulia |
| <b>WEIGHT</b>            | 100 g for piece              |

Bun with a wholemeal look, made with flours type 1

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| <b>DESCRIPTION</b>   | 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 fragmented wheat  |
| <b>APPEARANCE</b>    | 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   |
| <b>TASTE</b>         | The presence of toasted barley and fragmented wheat combined with type 1 and 2 flours, it has a particular consistency but always very light and with a slight toasted aroma  |
| <b>PRODUCER</b>      | PANIFICIO FOLLADOR - PRATA DI PORDENONE (PN) - FRIULI VENEZIA GIULIA  |
| <b>OUR SELECTION</b> | 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  |
| <b>CURIOSITY</b>     | 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 |
| <b>SUGGESTIONS</b>   | 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                                     |