

PANCIOTTO BIANCO BIOLOGICO



CODE	95016
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	100 g for piece

High hydration bun, crunchy outside and soft inside

DESCRIPTION

Produced with organic flours type 1 from a certified and guaranteed 100% Italian supply chain (Veneto and Friuli Venezia Giulia regions), processed with biga and mother yeast

APPEARANCE

It is a soft and light bun with a diffused holes and a thin and rough crust; once heated it becomes pleasantly crunchy on the outside; diameter 12 cm

TASTE

The processing with biga gives it a delicate aroma of ripe yeasts

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

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