Date of creation: 26/04/2024

TAVOLOZZA BIO

CODE	95030
COUNTRY OF ORIGIN **	Italy, Friuli Venezia Giulia
WEIGHT	650 g

**** ATTENTION: the origin of the raw material may be different**

Pizza "in pala" style made with a mix of organic flours

DESCRIPTION	Pizza "in pala" style, worked with a mix of organic soft wheat flours, spelt, Senatore Cappelli wheat, rye, rice and oats
APPEARANCE	A big size pizza base, crunchy and with a good friability
TASTE	Soft and tasty, it has a fragrant aroma of baked bread
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 was created to meet the needs of chefs, bartenders and artisans in the sector who wish to offer perfectly made stuffed focaccia or sandwiches, where bread is not a simple container, but contributes with its quality to enrich the taste experience
SUGGESTIONS	It can be regenerated in a preheated oven at 250 °C for about 5 minutes. Perfect filled as a pizza or as a sandwich, also in a sweet version stuffed with custard cream

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