

SPECIALITY BREADS

SUNDRIED TOMATO CIABATTA DOUGH

PP73

A pre-proved 350g ciabatta dough piece made with British extra virgin rapeseed oil and chopped sundried tomatoes. Simply thaw for a minimum of 60 minutes and then bake for the perfect ciabatta loaf. When baked, produces a (approx) 300g loaf.

code	description	approx. weight	case amount
PP73	Sundried tomato ciabatta dough	350g	20

