

SPECIALITY BREADS

RUSTIC BAGUETTE

FB100

Hand finished baguette with a superb crust and a light dusting of flour. The bread has an open aerated texture which works well with charcuterie, pates, cheeses and soups.

approx. length	approx. weight	case amount
42cm-48cm	250g	15

Defrost and serve - may be warmed through in the oven.



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All of our bread is made
with 100% British wheat —
supporting UK farmers

