SPECIALITY breads

CIABATTA DOUGH

A pre-proved 350g ciabatta dough piece made with Kentish rapeseed oil. Simply thaw for a minimum of 60 minutes and then bake for the perfect ciabatta loaf. When baked, produces a (roughly) 300g loaf.

PP70

approx. weight case amount

350g

20

Defrost, prove and bake.





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