

SAINT HONORÉ

by Pere Gallés




ORGANIC

ORGANIC SPELT & QUINOA ROUND BREAD

Fresh, moist & flexible
Coated with quinoa seeds
High-fibre bread
Organic ingredients

Ref. 8967

     
8 u 430 g 60' 180-200° 20-25' 16-19 cm



ORGANIC

ORGANIC OBRADOR ROUND BREAD

Moist & flavoursome
Toasted crust
Hazelnut touch
Organic ingredients

Ref. 7396

     
6 u 420 g 60' 180-200° 20-25' 16-19 cm



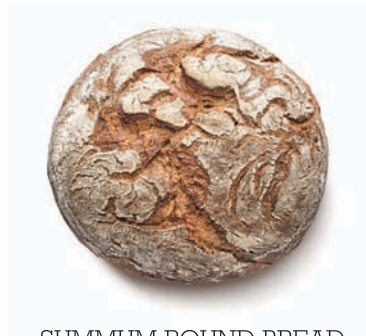
ORGANIC

ORGANIC BUCKWHEAT LOAF

Caramelised crunchy tips
Soft & smooth
Organic ingredients
Hand turned

Ref. 5816

     
9 u 500 g 60' 180-200° 20-25' 31-35 cm



SUMMUM ROUND BREAD

Highly aromatic & mouth melting
Excellent palatability
Original flavours
Hand turned

Ref. 5434

     
8 u 430 g 60' 180-200° 20-25' 16-19 cm



LARGE BAKER'S RUSTIC LOAF

Flavours of malt and rye
Crunchy crust
Honeycombed crumb
Large loaf

Ref. 6322

     
8 u 560 g 60' 180-200° 20-25' 42-46 cm



BAKER'S RUSTIC LOAF

Character, quality & versatility
Sourdough acidic aroma
Premium bread
Long-lasting

Ref. 5876

     
14 u 265 g 30' 190-200° 20-25' 45,6 cm



SANTA INES BREAD

Creamy honeycomb crumb
Aroma of rye
Lactic touch
Bread with character

Ref. 4179

     
15 u 350 g 30' 190-200° 10-15' 45 cm



CAMPAGNE LOAF

Ciabatta-type loaf
Medium-thick crust
Light & flavoursome
Very soft dough

Ref. 7966

     
12 u 390 g 30' 190-200° 10-15' 42-46 cm