

NUVOLA GRANDE QUADRA



CODE	95017
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	270 g for piece

Light focaccia, thanks to a second leavening of over 20 hours on a pan

DESCRIPTION	Long leavening focaccia made with 100% Italian flour type 1, spelt flour from Friuli Venezia Giulia region, durum wheat flour from Apulia, soft wheat flour type 0 and mother yeast
APPEARANCE	Rectangular focaccia with dimensions of 22x17cm and with a good thickness which makes it suitable for many different fillings
TASTE	Extremely soft but with a pleasant crunchy texture and delicious aroma of wheat
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	The dough, after the first rising, is rolled out by hand in a pan and left to rise for more than 20 hours; this two long risings allow to obtain a very soft texture inside (infact the name 'nuvola' means 'cloud'!)
SUGGESTIONS	Partially cooked product, to be regenerated in a preheated oven at 200 ° C for about 6 minutes, preferably with refractory stone or in a ventilated oven at 200-220 °C using the grill and not the pan. To obtain a crisper product, extend regeneration in the oven by 1 minute. Once removed from the oven, let it rest for 1-2 minutes, then cut and open so as to evaporate the moisture, finally stuff. Try it for an unconventional club sandwich!