

# FOCACCIA RUSTICA BIOLOGICA



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|--------------------------|------------------------------|
| <b>CODE</b>              | 95018                        |
| <b>COUNTRY OF ORIGIN</b> | Italy, Friuli Venezia Giulia |
| <b>WEIGHT</b>            | 280 g x piece                |

The simplest and most versatile focaccia of Panificio Follador

## DESCRIPTION

Produced with type 1 and 0 organic flours from 100% Italian certified and guaranteed supply chains (Veneto and Friuli Venezia Giulia regions), mother yeast and extra virgin olive oil; it is left to rise in two stages and cooked on refractory stone

## APPEARANCE

Round focaccia with 24 cm in diameter, the texture is very soft

## TASTE

Soft, crumbly and tasty, it is extremely versatile

## 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

## SUGGESTIONS

Partially cooked product. It can be regenerated in a preheated oven at 200 ° C for about 5-6 minutes, immediately cut and stuffed for a crunch effect. If removed from the oven after 3-4 minutes and cut after 2-3 minutes of rest, it remains softer. Alternatively it can be stuffed first and then finished in oven for 5-6 minutes. It can be stuffed like a pizza or like a sandwich and it can also be rolled up