

## TAO



<b>CODE</b>	95058
<b>COUNTRY OF ORIGIN</b>	Italy, Friuli Venezia Giulia
<b>WEIGHT</b>	100 g for piece

Durum wheat semolina, high-hydration bun

<b>DESCRIPTION</b>	Durum wheat semolina only
<b>APPEARANCE</b>	It turns out very light. Airy interior and crumbly, veil-thin crust. Round in shape, once regenerated in the oven it becomes crispy on the outside and soft and full on the inside
<b>TASTE</b>	This loaf is sweet and fluffy, also ideal for children
<b>PRODUCER</b>	PANIFICIO FOLLADOR - PRATA DI PORDENONE (PN) - FRIULI VENEZIA GIULIA
<b>OUR SELECTION</b>	Through years of research and experimentation, different varieties of grains have been selected from different regions, with a direct relationship with the producer. In addition, for certified organic products, the flours used originate from 100% Italian organic wheat from a certified and guaranteed supply chain
<b>SUGGESTIONS</b>	The bread requires regeneration in an oven preheated to 200° for about 3 to 5 minutes before being cut and stuffed. The time varies depending on the degree of crispness desired. Suitable not only for burger preparation but also great for summer fillings such as a classic prosciutto, burrata and cherry tomatoes (and why not avocado and salmon?)