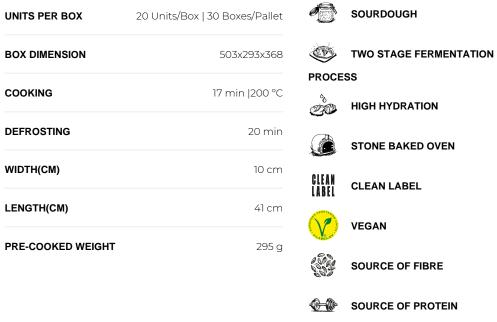


CELTIC STICK







Cooked in a sole oven, the Celtic Stick is a two-stage fermented bread, very well hydrated and with a characteristic and intense taste thanks to the mother mass. This family format loaf is ideal to offer in our bakery a bread with different taste and good conservation.



