

Scrocchiarella Classica 55 x 25cm

Pack Size: 10 X 520G

Product Description:

Scrocchiarella is unique, a 'perfectly imperfect' traditional Italian-style sourdough, made with a 100 year old sourdough starter, the finest quality ingredients; 00 flour, extra virgin olive oil and sea salt. Each bread is light, airy, perfectly soft in the centre and crispy on the outside. -Prebaked, ready from frozen in 10 minutes -Artisanal quality, without the effort -The 'Classica' is a whole 'slab'

Brand: Scrocchiarella



Ingredient Declaration: Wheat flour, water, powdered sourdough (Italian 'pasta madre' of soft wheat flour type '00', iodised salt (PreSal®), Italian extra virgin olive oil, yeast.

Allergens:

CONTAINS	Cereal, Gluten
MAY CONTAIN	Mustard, Soya

Additional Allergen Information:

Barley	May Contain	Almond nuts	No
Oats	May Contain	Brazil nuts	No
Rye	May Contain	Cashew nuts	No
Wheat (including Spelt and Khorasan)	Yes	Hazelnuts	No
		Macadamia (Queensland) nuts	No
		Pecan nuts	No
		Pistachio nuts	No
		Walnuts	No

Diet Suitability:

SUITABLE FOR	Vegetarians
---------------------	-------------

Nutritional Information:

Nutrient	per 100g/ml
Energy (kJ/kcal)	253 kcal / 1069 kJ
Fat	3.2 g
of which Saturates	0.6 g
Carbohydrate	45.4 g
of which Sugars	0.7 g
Fibre	2.1 g
Protein	9.5 g
Salt	1.85 g

Directions For Use:

PREPARATION INSTRUCTIONS (Rational oven): Place in the oven from frozen, pre-bake at 230°C for 2 minutes, add your toppings of choice (see website for recipes and ideas), bake at 230°C for 4-6 minutes until base is crisp and toppings are melted. (6- 8 minutes without pre-bake). Visit scrocchiarella.co.uk for other cooking methods.

Storage Instructions:

Keep frozen at - 18°C or below. Do not refreeze.

Shelf Life Once Open:

All product information is correct at time of upload. Information may change so please check the packaging before use.

If allergen information is not presented here, please obtain it from the product packaging or speak with our QA Department.