www.monferratontour.it

ANTICO FORNO

Category: Bakery
business description:

It is a small family-run bakery where young Alex Gado and Simona Scanu use the passion for baking as their main ingredient. A must-try is their bread "like it used to be", made with natural yeast and organic stone-ground Mulino Marino type 2 flour, which stays fragrant at length. And then the lingue burattine, the grissini burattini and the wholemeal grissini with organic stone-ground Mulino Marino flour. No less interesting is the production of biscuits and sweet pastries, always made with organic stone-ground flour.
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Links