Schiacciata Toscana

Focaccia tipica



Soft and spongy with lots of characteristic holes on the surface filled with tasty olive oil. You can finish baking **Schiacciata Toscana** in the oven or on the grill and bring the **irresistable taste of freshly baked focaccia to the table. Tips**: the consistency of Schiacciata Toscana varies based on baking time – 5 minutes at 220°C for a soft, fragrant Schiacciata – 6/8 minutes at 220°C for a light crispiness and golden colour. Store any leftover Schiacciata Toscana in the refrigerator and consume within 3/4 days.

- Naturally lactose-free
- With extra-virgin olive oil
- With buckwheat flour
- Source of fibre
- Irresistibly fragrant fresh out of the oven

Senza Uova Senza Amido di Frumento

Ingredient
water, corn starch, rice flour, sunflower oil, sorghum flour, rice starch, emulsifiers: mono- and diglycerides of fatty acids; psyllium fibre, extra-virgin olive oil, glucose-fructose syrup, salt, yeast, sugar, thickeners: guar gum, xanthan gum; **soy** protein, flavourings. May contain traces of **lupin** and **mustard**. Treated on the surface with ethyl alcohol.

Characteristics	Value per 100 g
Energy kj	1145
Energy kcal	272
Fat	8,2
- of which — Saturated Fat	1,1
Carbohydrate	45
- of which — Sugars	6,9
Fibre	4,6
Protein	2,2
Salt	1,8