



stacha
broat

VOM KORN ZUM BROT



Our products...

- Rye bread
- Spelt bread
- Baguette
- Fruit bread
- Tyrolean bread
- Kamut bread
- Crispy bread
- Toast bread

Baking mix...

- Rye bread
- Spelt bread
- Baguette
- Kamut bread

About us...

The farm bakery "Stacha-Broat" from Taisten, cultivates the tradition of old crafts and prepares their bread in the traditional way and from old recipes.

The grain comes from the farm's own field and is grown in the farm's own Mill processed into flour.

Later, the farmer uses her muscular power to produce large doughs, which it forms them by hand into small breads.

Then comes the bread in the wood oven, where it is baked.

The result is a high-quality product with a lot of Passion and effort.

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Only pre-order possible!