



BAKELS CIABATTA BREAD MIX

OVERVIEW

A complete mix for continental-style rolls and focaccia bread. Characterised by a crunchy crust and soft open texture, ciabatta rolls are a must for each meal because of its excellent eating qualities.

INGREDIENTS

Wheat flour (thiamine, folate), Iodised Salt, Dextrose, Sugar, Roasted Barley Malt, Malt flour (wheat), Antioxidant (ascorbic acid), Enzyme (amylase) (wheat)

PACKAGING

Code	Size	Type	Palletisation
392804	12.5 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,430.00
Protein (g)	11.30
Fat- Total g	1.10
Fat - Saturated g	0.20
Carbohydrate (g)	69.20
Carbohydrate-Sugars g	3.70
Dietary Fibre g	3.20
Sodium mg	706.00

METHOD

Group 1	
Ingredient	KG
Bakels Ciabatta Bread Mix	5.000
Bakels Instant Active Dried Yeast	0.060
Water (Variable)	3.400
Total Weight: 8.460	

DESCRIPTION

Ciabatta 1. Place ingredients in mixing bowl. 2. Using the dough hook, mix for approximately 10-12 minutes until well developed. 3. Finished dough temperature 30°C. 4. Place dough in a well oiled bucket/bowl/drawer (a large rectangular bucket is recommended). 5. Smear or spray top with olive oil and allow to recover for 1 hour. 6. Fold again and allow to recover for 10 minutes. 7. Tip dough onto a generously floured bench. 8. Using a bench scraper, cut Ciabatta bread and rolls into desired size and shape (long rectangles are recommended for bread and small squares for rolls). 9. Stretch dough piece gently and place on baking trays taking care not to knock back the trapped air pockets. 10. Proof outside prover for 20 minutes (moisten with water and sprinkle top of ciabatta with semolina to give a crusty exterior). 11. Bake 20 minutes at 220°C with 30 seconds steam injection. 12. Drop oven to 200°C and bake for 30 minutes. 13. Take care with bottom heat. If too severe, double tray ciabattas.

ADDITIONAL INFORMATION

Product Info:

Total premix.

Excellent eating qualities which would associate with continental breads.

Add only water and yeast.

Ciabatta bread is characterised by a crunchy flavoured crust and soft open texture.



STORAGE

Store below 25°C in clean, dry conditions and protected from direct sunlight.



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Contains: wheat, gluten, May be present due to shared equipment: egg, milk, soy and sulphites.



CATEGORY

Bread Mixes and Concentrates



FINISHED PRODUCT

Bread, Bread Roll