



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Ciabatta

CIABATTA (USING BAKELS CIABATTA BREAD MIX)

INGREDIENTS

Group 1

Ingredient	KG	%
Bakels Ciabatta Bread Mix	5.000	100.00
Bakels Instant Active Dried Yeast	0.060	1.20
Water (Variable)	3.400	68.00
Total Weight:	8.460	

METHOD

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.