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CATEGORY

Bakery



FINISHED PRODUCT

Bread and Rolls

# COUNTRY OVEN CIABATTA (USING COUNTRY OVEN ARTISAN CONCENTRATE)

## INGREDIENTS

Group 1

| Ingredient                        | KG    |
|-----------------------------------|-------|
| Bakers Flour                      | 2.000 |
| Country Oven Artisan Concentrate  | 0.200 |
| Bakels Instant Active Dried Yeast | 0.030 |
| Olive Oil                         | 0.040 |
| Water (Variable)                  | 1.800 |
| Total Weight: 4.070               |       |

## METHOD

1. Place all dry ingredients and stage 1 water in spiral mixer, develop the dough.
2. Incorporate stage 2 water until final dough is developed.
3. Finished dough temperature 26-27°C.
4. Bulk ferment for 60 minutes. Repeat the folding and resting process until dough has enough strength.
5. Place dough on floured surface then allow to rest for 5 minutes. Cut the dough into desired shape and sizes.
6. Proof at 35°C, 80% RH for approximately 25 minutes until fully proofed.
7. Bake at 250°C with steam injection. Release the damper and drop temperature to 230°C after 5 minute baking.