



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Ciabatta

INSTANT CIABATTA BREAD (USING BAKELS CIABATTA BREAD MIX)

INGREDIENTS

Group 1

Ingredient	KG	%
Bakels Ciabatta Bread Mix	10.000	100.00
Water (Variable)	6.800	68.00
Bakels Instant Active Dried Yeast	0.120	1.20
Total Weight: 16.920		

METHOD

1. Place ingredients in mixing bowl.
2. Mix for approximately 10-12 minutes until well developed.
3. Finished dough temperature 30°C.
4. Allow dough to recover for 20 minutes.
5. Flour bench generously.
6. Scale and hand-mould loosely so air bubbles are trapped and not broken.
7. Dust generously with flour.
8. Allow dough to recover 10 minutes.
9. Flour baking tray.
10. Press loaves flat with hands gently and place on floured tray.
11. Dust loaves with flour.

12. Proof for approximately 45 minutes.
13. Remove from proofer and dock loaves with fingers.
14. Proof another 15 minutes.
15. Bake 10 minutes at 220°C with 30 seconds steam injection.
16. Drop oven to 205°C and bake for 28 minutes.