



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery

CIABATTA BREAD MIX

INGREDIENTS

Group Ingredients

Ingredient	KG
Ciabatta Bread Mix	12.500
Water	9.375
Yeast	0.438
Olive Oil	0.300
Total Weight: 22.613	

METHOD

Place all ingredients except oil, into a mixing bowl. Mix 6 minutes slow and 10 minutes fast. Once developed add oil and mix through. Dough temperature 26°C - 28°C. Place dough into an oiled container cover and rest for 60 minutes. Turn dough gently onto a dusted table. Shape dough into a rectangle and cut into 250g pieces. Transfer pieces onto a baking tray with silicon paper on it and rest them again for another 30 minutes. Bake at 240°C for +/-35 minutes with steam at start of baking.