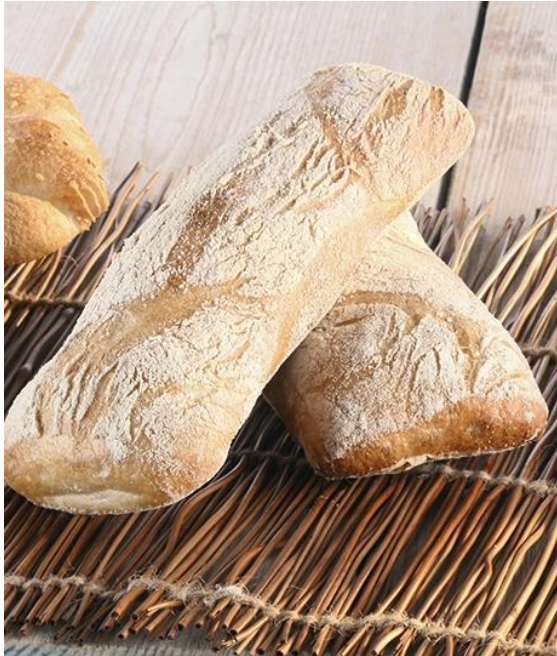


## Ciabatta using CIABATTA MIX



CIABATTA MIX	10.000 kg
Olive oil	0.200 kg
Yeast	0.200 kg
<u>Water, approx.</u>	<u>7.000 kg</u>
<b>Total weight</b>	<b>17.400 kg</b>

Mixing time: 3 + 10 minutes, spiral mixer

Dough temperature: approx. 24° C

Bulk fermentation time: 90 – 120 minutes

Scaling weight: as desired

Intermediate proof: none

Instructions for use: Mix the ingredients into a smooth dough and allow to stand in oiled dough basins or bowls. After the bulk fermentation time, place the dough on a table covered with flour. Dust the dough with flour, then scale into the desired pieces and place on trays. Allow to prove and then bake, giving steam.

Final proof: 15 – 20 minutes

Baking temperature: 230° C, dropping to 210° C, giving steam

Baking time: approx. 30 minutes