

Ciabatta with Red Wine



Ingredients

Ciabatta with Red Wine

Flour	100%	10000g
QS Croustillant (Crispy)	3%	300g
Fresh Yeast	1,7%	170g
Salt	1,7%	170g
Red wine	75%	7500g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough. Add the last 20% wine gradually and finish kneading
Dough temperature	Approx. 26°C
Dividing	Divide into containers with olive oil
Dough proof	Place containers in cooling for 12 to 24 hours. Fold the dough about 3 times
Moulding	Take the dough out of the cooling and pour out on a table with ryeflour. Spread the dough gently and evenly. Divide the dough into desired size and place on prepared inserters
Final proof	Approx. 20-30 minutes at 28°C and 70% moisture
Baking	Approx. 20 minutes at 230°C with steam



For more information please contact
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e-mail to info@sonneveld.com. Our specialists
are glad to assist you.

Bakery Ingredients

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