

Ciabatta's



Ingredients

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Flour	95%	9500g
Rye Flour	5%	500g
Fresh Yeast	2%	200g
Sonplus Krokant Extra (Crispy)	2%	200g
Salt	1,5%	150g
Olive Oil	2%	200g
Water approx.	70%	7000g

Working Method

Kneading	Mix all ingredients, with approx. 60% of the water, to a fairly stiff dough After that gradually add the remaining water and finalize the kneading
Dough temperature	Approx. 22°C
Bench proof	Approx. 75 minutes in a container
Moulding	Sprinkle the workbench with rye flour, empty the container and fold the dough piece once and dust it with rye flour Gently push out the dough piece until it reaches a thickness of approx. 2-3 cm Stab int pieces approx. 8 x 10 cm Place the dough pieces on a with rice flour prepared inserter or baking sheets
Final proof	Approx. 40 minutes
Decorating	Just before baking sprinkle it with rye flour
Baking	Approx. 30 minutes at 220°C with steam



For more information please contact
Sonneveld: +31 (0)78 644 25 25 or send an
e-mail to info@sonneveld.com. Our specialists
are glad to assist you.

Bakery Ingredients

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