

Ciabatta's



Ingredients

Ciabatta's

Flour (High protein)	100%	10000g
Water approx.	70%	7000g
Fresh yeast	2%	200g
Salt	1.8%	180g
Sunflower oil	2%	200g
Sonplus Ciabatta 5%	5%	500g

Working Method

Mixing	Mix all ingredients and approximately 55% of the water into a well developed dough. Gradually add remaining water
Dough temperature	Approx. 26°C
Bulk proof	Approx. 75 minutes in a bowl, greased with oil. Half way fold the dough in four
Dividing	Place the dough into the rye flour. Flatten the dough (approx. 2-3 inches) and cut pieces of about 8 x 10 inches
Final proof	Approx. 40 minutes
Decorating	Powder the dough with rye flour before baking
Baking	Approx. 30 minutes at 220°C



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

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands
Tel. +31 (0)78 644 25 25 - www.sonneveld.com - info@sonneveld.com