

# Ciabatta's



## Ingredients

### Ciabatta's

Flour (High protein)	100%	10000g
<b>Sonplus Ciabatta 5%</b>	<b>5%</b>	<b>500g</b>
Fresh yeast	2%	200g
Salt	1.5%	150g
Sunflower oil	2%	200g
Water approx.	70%	7000g

## 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](mailto:info@sonneveld.com). Our specialists are glad to assist you.

### Bakery Ingredients

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