

Ciabatta's Olive



Ingredients

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Flour	100%	10000g
<i>Sonplus Luxe (Luxury)</i>	3%	300g
Fresh Yeast	1,5%	150g
<i>Sonplus Krokant Extra (Crispy)</i>	1,5%	150g
Salt	1,5%	150g
Olive Oil (extra virgin)	3%	300g
Water approx.	70%	7000g
Filling		
Chopped Olives	5%	500g

Working Method

Kneading	Mix all ingredients, with approx. 60% of the water, into a fairly stiff dough After that gradually add the remaining water and finalize the kneading After kneading directly mix filling in
Dough temperature	Approx. 30°C
Dough proof	Approx. 90 minutes in a container Push it slightly and let it rise at approx. 34°C
Moulding	Sprinkle the workbench with rye flour, empty the container and fold the dough piece once and dust with rye flour Gently push out the dough piece until it reaches a thickness of approx. 2-3cm Stab into pieces of approx. 8 x 10 cm Place the dough pieces on a with rice flour prepared inserter or baking sheets
Final proof	Approx. 30 minutes
Baking	Approx. 25 minutes at 210°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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