

O-tentic

Ciabatta



Ingredients

Dough ingredients	g	%
Wheat flour	1000	100
Water	750	75
Salt	18	1,8
Softgrain Sproutgrain Rye	300	30
O-tentic Durum	40	4

Working method

Mixing

Mixing spiral	6 min. 1 st speed with 60% of grains and water, then 8 min. 2 nd speed and add rest of water and grains gradually
Dough temperature	24-26°C
Bulk fermentation	In a plastic tub/container, lightly greased with olive oil, 3 hours at ambient temperature. Optional: give 2 folds at 30 min. and 1 hour

Make up

Make up	Place the dough on a bed of flour. Divide the dough into strips according to your needs. Flatten the dough pieces on the bed of flour making sure that both sides are well covered with flour. Place on the oven loader or baking trays.
Final fermentation	30 min. in ambient temperature

Decoration before baking

Turn over and stretch slightly lengthwise

Baking

Oven temperature	240°C with steam, lower to 220°C
Baking time	Depending on size of ciabatta 30-35 min., last 8-10 min. with open damper