



Gluten-free Ciabatta using IREKS CIABATTA GF

IREKS CIABATTA GF	10.000 kg	100 %	22 lb	0 oz
Olive oil	0.250 kg	2.5 %	0 lb	9 oz
Salt	0.130 kg	1.3 %	0 lb	4.5 oz
Fresh yeast	0.250 kg	2.5 %	0 lb	9 oz
Water, approx.	7.500 kg	75 %	16 lb	8.5 oz
Total weight	18.130 kg		39 lb	15 oz

Mixing time: 4 minutes slow + 6 minutes fast (spiral mixer)

Dough temperature: approx. 23° C (73° F)

Bulk fermentation time: 50 minutes

Scaling weight: as desired

Intermediate proof: none

Processing: ciabatta

Final proof: approx. 30 minutes

Baking temperature: 230° C (445° F), giving steam

Baking time: approx. 28 minutes (depending on the scaling weight)

Instructions for use: Mix all the ingredients into a smooth dough and allow to rest in oiled plastic basins. After the bulk fermentation time, place the dough on a table dusted with starch. Dust the dough with starch and scale as desired. Subsequently, place the dough pieces on trays and allow to proof. After the final proof, bake giving steam.

