

## Ciabatta Sandwich using CIABATTA IMPROVER



Strong baker's flour	10.000 kg	100 %
CIABATTA IMPROVER	0.300 kg	3 %
Olive oil	0.150 kg	1.5 %
Salt	0.200 kg	2 %
Fresh yeast	0.200 kg	2 %
Water, approx.*	9.000 kg	90 %
Total weight	19.850 kg	

\* Hint: Add the water in 2 steps.

Mixing time:	3 minutes slow + 8 – 10 minutes fast (spiral mixer)
Dough temperature:	24° C – 25° C (75° F – 77° F)
Bulk fermentation time:	60 – 90 minutes in dough basins
Scaling weight:	0.150 kg – 0.300 kg
Intermediate proof:	none

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Instructions for use:	Prepare a soft dough from all the ingredients and put in oiled dough basins for the bulk fermentation time. After the bulk fermentation time, turn out onto a table covered with strong baker's flour and press slightly flat. Subsequently, cut out pieces of the desired scaling weight, dust with strong baker's flour and place on oven loaders or perforated trays and allow to proof. After the final proof, turn the dough pieces and, giving steam, bake until golden-brown. Open the damper towards the end of the baking time.
Final proof:	approx. 30 minutes
Baking temperature:	240° C (464° F), dropping to 210° C (410° F), giving steam
Baking time:	20 – 30 minutes