



APCACHÉF ONLINE

▶ Basic
Bread

CIABATTA



Basic Bread



APCACHÉ ONLINE

Table of Contents

- Dough

CIABATTA

DOUGH

Bread Flour	425g
Salt	8.5g
Yeast	4g
Olive Oil	36g
Water	277g



METHOD

1. Mix bread flour, salt, yeast and water together using a hook attachment.
2. Mix on the first speed for 4 - 5 minutes and on the second speed for 3 - 4 minutes. Slowly add in the olive oil after the second speed and continue to mix until it becomes a smooth dough.
3. Shape the dough into a ball, place inside a container and make sure the temperature of the dough should be 24°C - 26°C.
4. Cover the container and let the dough bulk ferment for 45 minutes at 24°C - 26°C.
5. After proofing for 45 minutes, make the first fold to the dough. Proof for 45 minutes at 24°C - 26°C.
6. Once proofed, divide the dough to 350gm portions and shape the dough into a rectangle.
7. Dust some flour on the couche before transferring the dough onto the couche and let it proof for 1 hour.
8. Use a transfer board to transfer the dough to a baking tray.
9. Bake at 230°C with 3 seconds steam for 15 minutes with close ventilation and 5 - 10 minutes with open ventilation.
10. After baking, leave to cool on a wire rack.

YIELDS

2 nos 350g loaves