

Ciabatta using CIABATTA MIX

CIABATTA MIX	10.000 kg
Olive oil	0.200 kg
Yeast	0.200 kg
Water, approx.	7.000 kg
Total weight	17.400 kg

Mixing time: 3 + 10 minutes

Dough temperature: approx. 24° C

Bulk fermentation time: 90 – 120 minutes

Scaling weight: as desired

Intermediate proof: none

Processing: ciabatta

Final proof: 15 – 20 minutes

Baking temperature: 230° C, dropping to 210° C, giving steam

Baking time: approx. 30 minutes

Instructions for use: Mix the ingredients into a smooth dough and allow to stand in oiled plastic trays/bowls. After the bulk fermentation time, place the dough on a table covered with flour. Dust the dough with flour, then scale into the desired pieces and place on trays. Allow to prove and then bake, giving steam.



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