



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Ciabatta, Crusty Bread, Crusty Roll

ARTISAN CIABATTA ROLLS

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
<u>Country Oven® Artisan Bread 7% Concentrate</u>	0.700	7.00
Yeast	0.250	2.50
Salt	0.180	1.80
Water	8.000	80.00
Total Weight: 19.130		

Yield: 191 rolls

METHOD

1. Place all ingredients into a spiral mixing bowl.
2. Mix for 5 minutes on slow speed and 8 minutes on fast speed, until fully developed.
3. The dough temperature should be 24-26°C.
4. Bulk for 60 minutes at room temperature, covered with rack cover.
5. Scale at 100g and mould into ciabatta shape.
6. Dry prove for 60 minutes at room temperature, covered with rack cover.
7. Cut as desired.
8. Bake at 240°C for 15 minutes, with steam.