



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Ciabatta, Crusty Bread, Occasion Bread

CIABATTA: FERMDOR® ACTIVE DURUM

INGREDIENTS

Group : Group 1

Ingredient	KG	%
Flour	10.000	100.00
<u>Fermdor® Active Durum</u>	0.400	4.00
Salt	0.200	2.00
Cold water	7.500	75.00
Total Weight: 18.100		

Group : Group 2

Ingredient	KG	%
Olive oil	0.500	5.00
Total Weight: 0.500		

Yield: 132 Ciabatta

METHOD

1. Add group 1 ingredients into a spiral mixer.
2. Mix for 5 minutes on slow speed and 8 minutes on fast speed.
3. Add olive oil and mix for 1 minute on slow speed and 1 minute on fast speed.
4. Bulk for 45 minutes.
5. Scale at 140g ciabattas.

6. Prove for 60 minutes at 28°C, 75% humidity.
7. Bake at 240°C for 18 minutes with steam.