



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Christmas



## FINISHED PRODUCT

Ciabatta, Crusty Bread, Occasion Bread

# GRUYERE & GARLIC CIABATTA

## INGREDIENTS

### Group : Group 1

Ingredient	KG	%
Flour	10.000	100.00
<u>Country Oven® Artisan Bread 7% Concentrate</u>	0.700	7.00
Salt	0.200	2.00
Yeast	0.150	1.50
Water (1)	6.000	60.00
Total Weight: 17.050		

### Group : Group 2

Ingredient	KG	%
Water (2)	3.000	30.00
Total Weight: 3.000		

## METHOD

1. Add all group 1 ingredients into a spiral mixer.
2. Mix for 8 minutes on slow speed.
3. Scrape down.
4. Mix for 8 minutes on fast speed, whilst adding water (2).
5. Place the dough into an oiled container to bulk for 60 minutes.

6. Place the dough onto a floured surface and stretch the dough out to an even square.
7. Cut rectangles out at 200cm x 70cm.
8. Place ciabatta in flour, then place on setter with ciabatta cut side up.
9. Leave in setter for 30 minutes.
10. Bake at 240°C with steam, for 25-30 minutes.
11. Once cool, slice at an angle to the depth of the bottom crust, and place garlic butter inside the slice.
12. Sprinkle with grated Gruyere and bake at 220°C for 8 minutes.