



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Ciabatta, Multiseed, Occasion
Bread, Speciality Bread

MULTISEED CIABATTA

INGREDIENTS

Group 1

Ingredient	KG
Wheat flour	1.750
Country Oven® Multiseed Bread Concentrate	0.250
Fermdor® Durum	0.060
Salt	0.032
Yeast	0.030
French Improver	0.005
Bakels Relax	0.004
Water (chilled)	1.800
Total Weight:	3.931

METHOD

1. Add all dry ingredients into a spiral mixing bowl and add 1.3kg of water and mix for 8 minutes on slow speed, then 8 minutes on fast speed (adding the other 0.5kg of water slowly over this time).
2. Once all the water is added and a smooth and soft dough is achieved, place into a covered container to rest for 60 minutes.
3. After 60 minutes, knock back and fold the dough, then leave to rest for another 60 minutes.
4. Carefully tip the dough onto a heavily floured surface and process into ciabattas.
5. Place on a tray/setter boards.
6. Bake at 240°C for approx. 25 minutes, with steam.