



SEEDED CIABATTA ROLLS

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	5.000	50.00
<u>Country Oven® Seeded Artisan Bread Concentrate</u>	5.000	50.00
Yeast	0.300	3.00
Water	6.000	60.00
Total Weight: 16.300		

Yield: 163 ciabatta rolls

METHOD

1. Place all of the 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, cover with rack cover.
5. Scale at 100g and mould into round shape.
6. Dry prove for 60 minutes at room temperature, cover with rack cover.
7. Cut as desired.
8. Bake at 240°C for 15 minutes, with steam.



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

BBQ



FINISHED PRODUCT

Ciabatta, Crusty Bread, Crusty Roll, Speciality Bread