



CIABATTA NUCLEO 10

Concentrate bread mix, specially meant to make the classic Italian ciabatta bread, with its coarse crispy crust and one-of-a-kind flavour, perfectly in line with tradition.

PRODUCT DETAILS

COD 01080096

CLAIMS

DIRECTIONS FOR USE

CIABATTA NUCLEO _____ 1 kg
Water _____ 7-7.5 kgs
Yeast _____ 150 gs
Flour _____ 10 kgs

Knead for 4 minutes on first speed and another 10-12 minutes on second speed (spiral kneading machines) and, in any case, until you get smooth and elastic dough. The doughs temperature must be about 24°C. Put the dough to rise in a plastic container which is lightly greased with olive oil for 50-60 minutes. Afterwards, turn out the dough onto a flour-covered table and divide it into 300/400 grams pieces. Roll them lightly and place them on generously floured boards. Let them rise for 45-60 minutes. Prior to putting them in the oven, turn the leavened dough forms upside down, slightly lengthen them and press them with your fingertips. Bake with steam at 220-230°C for 28-30 minutes, depending on the weight of the dough.

NOTES: the kneading time refers to spiral kneading machines; slightly extend the kneading time for plunging arm kneading machines.

TECHNICAL DENOMINATION

semifinished product for bakery use.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

