



## CIABATTA BREAD (NATURAL LEAVENING)

### SPECIAL SOURDOUGH BREAD

THIS DOUBLE DOUGH PRODUCTION PROCESS ALLOWS YOU TO HAVE A BREAD WITH A THIN AND CRUNCHY CRUST AND A WET CRUMB.

DIFFICULTY LEVEL



#### FIRST DOUGH

##### INGREDIENTS

GRAN RUSTICO

g 3.000

WATER

g 1.650

NATUR ACTIV

g 120

##### PREPARATION

##### Times and temperatures

Dough temperature at 26-27°C

Knead time (spiral mixer) 5-6 minutes

Proof at 18-20°C for 15-16 hours. The next morning the dough should have triplicated its volume.

#### SECOND DOUGH

##### INGREDIENTS

FLOUR - 240W

g 750

WATER

g 900

OROMALT - MALT FLOUR

g 50

SALT

g 12

##### PREPARATION

##### Times and temperatures

Dough temperature at 26-27°C

Knead time (spiral mixer) 12-15 minutes

Bulk fermentation at 28-0°C for 1 hour

Scale into 400g pieces

Shape into loads and place over floured cloths, and then leave them to proof.

Proof at 26-28°C for 70-90 minutes.

Bake for 25 minutes at about 220-230°C.

#### FINAL COMPOSITION

**DOUGH:** start the second dough with all the ingredients and just 400g of water for 1 minute on first speed. Knead for another 3-4 minutes on second speed, add the remaining water little by little and keep kneading for 8-11 minutes.

Specified times are for the spiral mixers, knead until you obtain a smooth and elastic dough.

**PROOF:** let it proof for 1 hour at 28-30°C giving a fold after 30 minutes.

**SCALE:** scale the dough into 400g pieces, roll them up gently into loads and place them over well-floured trays.

**PROOF:** place to proof at 28-30°C for 70-90 minutes.

**BAKE:** overturn the loads over the trays and stretch slightly. Bake with initial steam at 220-230°C for 23-25 minutes. During the last 5-7 minutes open the valve.

**ADVICES:**

- Times for the proofing may differ due to room temperature.
- After the scaling process is possible to place the loads into floured boxes and store them in the fridge at 5°C for at least 6 hours and a maximum of 20-22 hours.



**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER