

APPLICATION SHEET

How to Make:

CIABATTA SANDWICH SQUARES



GREAT
FLAVOR!

Made With: **Ciabatta Bread
Base #10**

Item #: **#41014**

Description: Artisan style ciabatta with a light rustic sourdough flavor made easy with BreadPartners Ciabatta Bread Base #10

Dough:

Bread Flour.....	100%
Water (1st Stage).....	65%
Water (2nd Stage).....	±10%
Ciabatta Bread Base #10.....	10%
Fresh Yeast.....	±10%
Total	±195%

Directions:

1. Incorporate ingredients and mix on low for 2 minutes
2. Add 2nd stage water, mix for an additional 4 minutes on low
3. Mix on high speed for 8 - 10 minutes or until dough is fully developed
4. Desired dough temperature 78° - 80° F
5. Bulk ferment for at least 1 hour
6. Process dough on a well floured bench, sheeting lightly to approximately .5" thickness
7. Dust generously with flour and cut to desired size (Recommended 4"x 4" squares; 3 oz. weight)
8. Floor proof for 30 - 45 minutes in a covered rack
9. Bake at 425° F with 4 seconds of steam for 20 - 25 minutes. Open damper at 8 minutes

Baker's Tips: For more open crumb structure increase hydration and bulk fermentation. Adjust yeast as needed



For more information, email info@breadpartners.com

