

Ciabatta using REX-MILANO H

Wheat flour	5.000 kg
REX-MILANO H	5.000 kg
Vegetable oil	0.300 kg
Yeast	0.150 kg
Water (cold)	7.800 l
<hr/> Total weight	<hr/> 18.250 kg

* Add the water in two steps.

Mixing time: 5 + 8 to 10 minutes

Dough temperature: 26° C

Bulk fermentation time: 60 – 90 minutes

Scaling weight: 0.060 – 0.350 kg

Intermediate proof: none

Instructions for use: Mix the ingredients to a smooth dough and allow to stand in oiled dough basins or bowls. After the bulk fermentation time, place the dough on a table dusted with flour. Dust the dough with flour, then divide into desired scaling weight, place on setters and allow to prove. Afterwards bake, giving steam.

Final proof: 20 – 30 minutes

Baking temperature: 240° C, dropping to 190° C, giving steam

Baking time: approx. 40 minutes, depending on the scaling weight

General hint: The dough is developed sufficiently when it appears silky and shiny in appearance and the dough has left the side of the bowl.

