BAKELS
BAKERY INGREDIENTS SINCE 1904

www.bakelssweden.se

CATEGORY

Bakery

CIABATTA

INGREDIENTS

Group 1

Ingredient	KG	%
Strong wheat flour	1.200	83.00
Water	1.000	69.00
Bakels Pane Maggia Bianco	0.250	17.00
Fresh yeast	0.040	2.80
Salt	0.035	2.40
	Total Weight: 2.525	

METHOD

Mix the ingredients into an elastic dough.
6 min at first speed, 6-8 min on second speed. Leave to rest in a plastic tray for 2 hours.
Make one ”three folds” during the resting time. Roll out the dough to 6 mm thick. Use plenty of flour. Divide to desired size and leave for fermentation at room temperature for approx 30 min. Steam: 10 sec. Startingtemp 240 °C. Bakingtemp 220 °C until it is ready.