



CATEGORY

Bakery



FINISHED PRODUCT

Ocassion Bread, Sourdough bread

ITALIAN TOAST – SOURDOUGH CIABATTA

INGREDIENTS

Group Toast

Ingredient	KG
Water	1.000
Wheat flour	1.300
<u>Bakels Sourdough Ciabatta</u>	0.140
Olive oil	0.075
Salt	0.035
<u>Bakels Dry Yeast</u>	0.013
Total Weight:	2.563

METHOD

Mixing time: 5 + 10 minutes.

Let the dough rest in an oiled bowl for 1.5-2 hours.

Fold 3 times during the resting time.

Roll out the dough 3 mm thick and divide into 2 parts. Brush with water, add olives, tomatoes and feta cheese.

Put the next rolled dough on top.

Cut into desired sizes and let it prove for 40 minutes at room temperature.

Bake in a stone oven.

Starting temperature: 250°C

Baking temperature: 210°C

Steam: 10-15 seconds

Baking time: approximately 15 minutes