



Double dough Ciabattas

Step 1

INGREDIENTS

WATER	g 2500
FLOUR	g 3500
FIORDIMADRE	g 250
FRESH YEAST	g 125

PREPARATION

FIRST DOUGH: Flour g 3.500 Water g 2.500 FIORDIMADRE g 250 Yeast g 125 Leave the dough to rise at room temperature (20-22°C) for an hour. SECOND DOUGH: Flour g 1.500 Water g 1.200 MALTEX g 50 Salt g 100 Kneading time: about 15 minutes (spiral kneading machine) Dough temperature: 24-25°C Resting: 5 minutes at room temperature (20-22°C) Weight scaling: 240g pieces Leavening: 50-60 minutes at 22-24°C Baking: 25-30 minutes at 220-230°C KNEADING: the water should be added gradually; continue kneading until a smooth, perfectly uniform consistency is obtained. RESTING: leave to rest at room temperature (20-22°C) for 5 minutes. WEIGHT SCALING and SHAPING: divide into 240g pieces, roll up into balls and place on well floured boards. LEAVENING: leave to rise at room temperature (22-24°C) for 50-60 minutes. BAKING: turn the ciabattas upside down and place them on baking sheets, pressing them down lightly with your finger tips. Bake at 220-230°C with humidity for 25-30 minutes. Open the valve 5 minutes before the end of the baking.

Step 2

INGREDIENTS

FLOUR	g 1.500
WATER	g 1.200
MALTEX EVO	g 50
SALT	g 100

PREPARATION

FIRST DOUGH: Flour g 3.500 Water g 2.500 FIORDIMADRE g 250 Yeast g 125 Leave the dough to rise at room temperature (20-22°C) for an hour. SECOND DOUGH: Flour g 1.500 Water g 1.200 MALTEX g 50 Salt g 100 Kneading time: about 15 minutes (spiral kneading machine) Dough temperature: 24-25°C Resting: 5 minutes at room temperature (20-22°C) Weight scaling: 240g pieces Leavening: 50-60 minutes at 22-24°C Baking: 25-30 minutes at 220-230°C KNEADING: the water should be added gradually; continue kneading until a smooth, perfectly uniform consistency is obtained. RESTING: leave to rest at room temperature (20-22°C) for 5 minutes. WEIGHT SCALING and SHAPING: divide into 240g pieces, roll up into balls and place on well floured boards. LEAVENING: leave to rise at room temperature (22-24°C) for 50-60 minutes. BAKING: turn the ciabattas upside down and place them on baking sheets, pressing them down lightly with your finger tips. Bake at 220-230°C with humidity for 25-30 minutes. Open the valve 5 minutes before the end of the baking.