CIABATTA BROT 25

Premix for mediterranean styled bread.

- Formulated using an old traditional recipe
- Contains a blend of natural sourdough ferments
- Significantly reduces production time
- Stable dough for consistent results

V1.2

CODE : B12520

SWISSBAKE®
INNOVATIVE BAKING SOLUTIONS

CIABATTA BROT 25

Ciabatta Brot 25 is a concentrated premix for making classic crusty Italian Ciabatta bread with large holes. This multipurpose premix can be used for wide Mediterranean styled breads.

BAKER RECIPE

Wheat flour	750 gm
CIABATTA BROT 25	250 gm
Water	720 gm - 750 gm
Fresh Yeast / Dry yeast	30 gm / 12 gm

INGREDIENTS

Wheat Flour, Dehydrated Wheat Sour Dough, Malted Wheat Flour, Malted Barley Flour, Vital Wheat Gluten, Emulsifier (E481) Palm, Vitamin C, Salt, Vegetable Sourced Blend of Functional Enzymes.

PACK	DOSAGE	STORAGE	SHELF LIFE
20 KG		< 18°C	12 MONTHS
PAPER BAG (5kg X 4)	100%	DRY AND HYGIENIC ENVIRONMENT	FROM MFG. DATE

METHOD

Place all the ingredients in a mixing bowl. Use a spiral mixer, mix at slow speed for 4 minutes and mix at high speed for 6 minutes. Dough temperature should be between 24°C to 26°C. Bulk fermentation for 30 minutes(in a well-oiled square plastic container). Fold the dough from all four sides in the same container. Second fermentation for 30 minutes in the same plastic container. Sprinkle enough flour on top of the dough and topple the dough on your work bench. Scale and cut 200 gm pieces of dough, elongate/stretch to shape the dough like ciabatta. Final proofing for 30 minutes at 31°C under 75% relative humidity. Bake at 230°C under a falling temperature of 200°C for approx. 20 minutes for 200 gm dough.

Bake with lots of steam

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