




CATEGORY

Bakery



**FINISHED
PRODUCT**

Baguette, Bread, Soft rolls

SEED CIABATTA – SOURDOUGH CIABATTA

INGREDIENTS

Group Bread

Ingredient

Water

Wheat flour

Bakels Sourdough Ciabatta

Sunflower seeds

Flaxseed

Pumpkin seeds

Salt

Bakels Dry Yeast

KG

1.000

1.200

0.140

0.075

0.075

0.075

0.035

0.013

Total Weight: 2.613

METHOD

Mixing time: 5 + 10 minutes.

The dough should be weak when it is ready.

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

Fold 3 times during the resting time.

Divide into desired size.

Put on wooden trays with durum flour and let rise for 1 hour at room temperature.

Bake in a stone oven.

Starting temperature: 270°C

Baking temperature: 200°C

Baking time:

Bread: 30 minutes

Baguette: 20 minutes

Breakfast roll: 15 minutes