



CATEGORY

Bakery



**FINISHED
PRODUCT**

Baguette, Bread, Soft rolls,
Sourdough bread

WHEAT & RYE – SOURDOUGH CIABATTA

INGREDIENTS

Group Bread

Ingredient

Water

Wheat flour

Sifted rye flour

Bakels Sourdough Ciabatta

Sunflower seeds

Aromatic Baking Malt Dark Special

Salt

Bakels Dry Yeast

KG

1.000

1.000

0.200

0.140

0.100

0.050

0.035

0.013

Total Weight: 2.538

METHOD

Mixing time: 5 + 10 minutes.

The dough should be weak when it is ready.

Let the dough rest in an oiled bowl for 1.5-2 hours. Fold 3 times during the resting time.

Divide into desired size.

Place on wooden trays covered with durum and leave to prove for 1 hour in room temperature.

Bake in a stone oven.

Starting temperature: 260°C

Baking temperature: 200°C

Steam: 10-15 seconds

Baking time:

Bread: 30 minutes

Baguette: 20 minutes

Breakfast rolls: 15 minutes