

Ciabatta using LIEVITO MADRE PANE



Wheat flour type 550	9.000 kg
LIEVITO MADRE PANE	1.000 kg
Olive oil	0.300 kg
Salt	0.220 kg
Yeast	0.150 kg
Water, approx.	7.700 l
Total weight	18.370 kg

Mixing time:	4 + 8 minutes, spiral mixer
Dough temperature:	approx. 26° C
Bulk fermentation time:	approx. 2 hours
Scaling weight:	0.300 kg
Intermediate proof:	none
Processing:	long-shaped
Final proof:	20 – 30 minutes
Baking temperature:	245° C, dropping to 230° C, giving steam
Baking time:	approx. 30 minutes