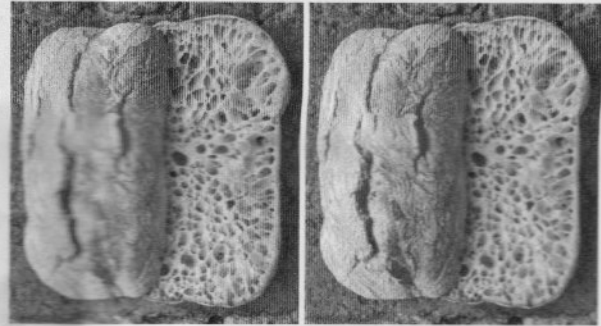


4 kg = 1 tub x 3

foam



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Ciabatta with biga

Classic Italian bread, which is literally translated to mean "slipper", due to its shape. Ciabatta is a super hydrated dough that uses a biga for pre-ferment, and double hydration to achieve a very open and porous texture.

Dough yield = 24

Drop weight = 500g

BT = 58°C

FDT = 24°C

Recipe

$$58 - (23^{\circ}\text{C} + 22) = 13^{\circ}\text{C}$$

Ingredients	Biga (g)	%	Dough (g)	Second stage water	%		Overall formula (g)	
T65 flour ✓✓	2919	100			50	100	5000	10000
Marriages superfines flour ✓✓			2919		50		5000	
Water	1751	60	3211	1167		85		8500
Yeast ✓✓	5	0.1	21			0.4		40
Salt ✓✓			117			2		200
Biga ✓✓			4,675			80		8005
Extra virgin olive oil ✓			60			1		100
TOTAL	4,675			12,170				

Method

Key stage	Comments
Biga ✓	Disperse yeast into water and add flour. Mix until the dough comes together. Cover and bulk ferment for 12 to 18 hours ideally at 18°C.
Dough mixing	Add the flour, salt, biga, first stage water and yeast to the mixer. Mix on slow speed for 8 minutes, until the dough starts to appear developed. Gradually add in second stage water. Dough should appear soft but with tenacity. Finally mix through the oil. <u>Mixing guideline</u> Mixer type = Spiral mixer. Speed 1 = 8 minutes Speed 2 = 6 minutes (add second stage water) Speed 2 = 30 seconds (add oil)
Bulk fermentation	Remove dough from the mixer and place into a lightly oiled dough container. Fold to neaten and cover. Prove for 3 hours at ambient. <u>Bulk ferment</u> Bulk ferment = 3 hours Fermentation temperature = 22°C.
Folding	Use wet hands to stretch and fold the dough, taking care not to tear. Folds = x4 @ 20-minute intervals
Dividing and shaping	Gently tip out the dough onto flour, flour the top, and tamp out to even. Using a baguette peel, or metal scraper, cut the dough in half lengthways. Push the sections apart to prevent sticking. Portion each half into slipper shapes, each weighing 550g. Gently pick up each portion and place, bottom down, onto a couche (dusted with semolina).

	<u>Shaping</u> Scaling weight = 550g Pre-shape = none Final shape = slipper
Final fermentation	Cover the shaped dough and prove for 10 – 20 minutes. <u>Final proof</u> Proving time = 10-20 minutes. Proving temperature = 22°C.
Baking	Ensure the damper is closed. Very gently transfer the dough from the couche to the oven setter and evenly distribute to avoid batching, taking care not to de-gas. Quickly load into the oven and inject the 1 second of steam. Release after 20 minutes. Remove from oven when optimum bake is achieved. <u>Baking</u> Oven type = deck Temperature = 230°C Steam = 1 second Baking time = 30 minutes Damper release = 20 minutes

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