

Ciabatta Farmer 20%

INGREDIENTS

2 kg FARMERS GRANIX

7 kg WHEAT FLOUR TYPE 550

ok. 7,3 kg WATER

1 kg RYE FLOUR TYPE 720

0,15 kg YEAST



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 3 + 12

Cake temperature: 22 - 23°C

Weight of the cake: according to the plant

Aging of the cake: 90 - 120 min

Final fermentation: 20 - 30 min

Baking temperature: 230 - 210°C with gentle steaming of the oven



Baking time: according to weight

3

After the maturation period, lay out the dough on a table richly sprinkled with rye flour, divide into pieces of the desired weight, you can help yourself with a special punch or divide on a divider for ciabatta.

5

Bake with a gentle steaming. Drain the steam at the end of baking to obtain a crispy crust.

2

From all the ingredients above prepare a cake. Place the finished mass in a bowl greased with oil and let it age.

4

Divided billets are placed on trays or loaders and subjected to final fermentation.

Bon appétit!

Smacznego



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