

## Ciabatta using PANIFARIN

Wheat flour	10.000 kg
PANIFARIN	0.200 kg
Olive oil	0.500 kg
Salt	0.200 kg
Yeast	0.200 kg
Water, approx. (Add the water in two steps!)	7.500 kg
<b>Total weight</b>	<b>18.600 kg</b>

Mixing time: 4 + 8 minutes, spiral mixer

Dough temperature: 25° C

Bulk fermentation time: approx. 90 minutes

Scaling weight: as desired

Intermediate proof: none

Instructions for use: Mix the ingredients to a smooth dough and allow to stand in oiled dough basins or bowls. After the bulk fermentation time, place the dough on a table covered with flour. Dust the dough with flour, then divide into desired scaling weight and place on trays.

Final proof: 20 – 30 minutes

Baking temperature: 230° C, giving steam