



Premium Ciabatta Kruste



With our Premium Ciabatta-Kruste you can savour the taste and enjoy the essence of typical Italian bread specialties with its hollow crumb texture, such as Ciabatta, Ciabattinos and Baguette twists. Stable dough properties with a high dough yield are guaranteed. Our non stick mixture ensures a smooth machine overhaul.



Recipe suggestion:

Ciabatta-bread

Basic recipe

Wheat flour	9,000 kg	_____
Premium Ciabatta Kruste	1,000 kg	_____
Yeast	0,200 kg	_____
Water	approx. 7,800 l	_____

Dough weight	18,000 kg	
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Kneading time:

Approx. 4 min. slow and 18 min fast speed.

Temperature:

The ideal dough temperature is between 25 - 26 °C.

Dough resting:

Approx 80 min, preferably in greased plastic boxes.

Preparation:

Once the dough has rested, place the prepared dough on a table generously sprinkled with rye flour. With a plastic scraper divided the dough in approx. 12 cm wide strips weighing approx. 0,300 kg each. Place on dusted setters and proof.

Proofing time:

Approx 30 min. within 34°C and 75 % humidity.

Baking process:

Take the proofed bread out of the proofing chamber and allow a short stabilization period. Turn the Ciabatta bread upside down and bake with medium steam at approx. 220 °C. After 5 min of baking open the damper and reduce baking temperature to approx. 180 °C.

Baking time:

Total baking time approx. 28 – 35 min.