



## DOUBLE DOUGH CIABATTAS

### STEP 1

#### INGREDIENTS

|             |        |
|-------------|--------|
| WATER       | g 2500 |
| FLOUR       | g 3500 |
| FIORDIMADRE | g 250  |
| FRESH YEAST | g 125  |

#### PREPARATION

FIRST DOUGH: Flour g 3.500 Water g 2.500 FIORDIMADREg 250 Yeast g 125 Leave the dough to rise at room temperature (20-22°C) for an hour. SECOND DOUGH: Flour g 1.500 Water g 1.200 MALTEXg 50 Salt g 100 Kneading time: about 15 minutes (spiral kneading machine) Dough temperature: 24-25°C Resting: 5 minutes at room temperature (20-22°C) Weight scaling: 240g pieces Leavening: 50-60 minutes at 22-24°C Baking: 25-30 minutes at 220-230°C KNEADING: the water should be added gradually; continue kneading until a smooth, perfectly uniform consistency is obtained. RESTING: leave to rest at room temperature (20-22°C) for 5 minutes. WEIGHT SCALING and SHAPING: divide into 240g pieces, roll up into balls and place on well floured boards. LEAVENING: leave to rise at room temperature (22-24°C) for 50-60 minutes. BAKING: turn the ciabattas upside down and place them on baking sheets, pressing them down lightly with your finger tips. Bake at 220-230°C with humidity for 25-30 minutes. Open the valve 5 minutes before the end of the baking.

### STEP 2

#### INGREDIENTS

|            |         |
|------------|---------|
| FLOUR      | g 1.500 |
| WATER      | g 1.200 |
| MALTEX EVO | g 50    |
| SALT       | g 100   |

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