

# Ciabatta

Light Italian bread.

## Notes

High gluten is required for this so autolyse measurements have been provided. The gluten surface is very important for this one because the dough is not shaped as to retain as much air as possible. Use plenty of folds during ferment. Simply build up the bottom surface of the dough, using olive oil during folds for easy release, and tip out onto surface when fermented, divide and proof on surface.

## Ingredients

	<b>Bakers %</b>	<b>500g total</b>	<b>1kg total</b>	<b>2kg total</b>	<b>3kg total</b>	<b>4kg total</b>
White Flour	100%	276	552	1105	1657	2210
Autolyse Water	60%	166	331	663	994	1326
Water	18%	50	99	199	298	398
Salt	2%	5.52	11	22	33	44
Yeast	1.5%	4	8	17	25	33