



# BAKELS CIABATTA CONCENTRATE

## Overview

The traditional Ciabatta Bread originates from the Northern Italian province of Lombardy.,,BAKELS CIABATTA BREAD CONCENTRATE is used to produce a flat bread with an open soft texture.,,Traditionally the Ciabatta Bread dough is very soft and flows. The dough should be well floured for ease of handling.,,Bread produced when using BAKELS CIABATTA BREAD CONCENTRATE gives an irregular shape, is very attractive and gives rise to its name Ciabatta, which means slipper.,,BAKELS CIABATTA BREAD CONCENTRATE produces breads or rolls with excellent crust properties, and with the addition of Parmesan cheese, excellent flavour profile. You can also leave plain or heavily dust with flour.,,It is important to note:.,a) The dough is handled very gently.,b) The dough has good full bulk fermentation.,c) The dough is not overproofed prior to baking



### Storage

Cool, dry and dark conditions up to



### Shelf Life

270 days



### Allergens

Gluten



### Category

[Bread and Yeast Compounds](#), [Bread Premixes and Concentrates](#)

## Usage

10% on flour weight.

## Ingredients

Wheat Flour, Salt - Iodised, Sugar, Malt Flour, Flour Improver (300), Dextrose, Enzymes

## Packaging

Code	Size	Type	Palletisation
3956-30	5 kg	Plastic bag	



## Ingredients

Group 1	
Ingredient	KG
Bakels Ciabatta Concentrate	0.250
Flour	2.500
Bakels Instant Active Yeast	0.025
Water	1.750
TOTAL WEIGHT	4.900
	<b>Total Weight: 9.425</b>
Group 2	
Ingredient	KG
Water	0.375
	<b>Total Weight: 0.375</b>

1. GROUP 1 Ingredients in the spiral mixer and mix on low speed for 2 mins.,2. Mix on Medium speed until developed approx. 8mins.,3. GROUP 2 Ingredients slowly while mixing on high speed for 8 mins or until fully developed.,4. Finished dough temp: 30-31°C.,5. Place in a container to recover for 1hr.,6. Dust generously with flour. Tip onto the bench. Scale at 450g and mould loosely, the floured surface becomes the top. ,7. Dry proof for approx 20-30mins. ,8. Steam for 10 seconds, after 5mins open steam vent. Bake at 220°C for 20mins, reduce heat to 200°C and bake for a further 10 mins