

Ciabatta

Dia Baguette 10 % is a improver for all types of southern European bread.

Features

Containing dried natural wheat sponge

Improves shelf life

Contains the biologically produced flavour and aroma properties of a sponge dough.

Ingredients	%	Batch Weight
Dia Baguette 10%	10	0.100 kg
Wheat Flour	90	0.900 kg
instant Yeast	1	0.010 kg
Water (approx)	72	0.720 kg
Olive Oil	2	0.020 kg



Preparation Instructions

1. Place all ingredients into a mixer except the Olive oil and mix on slow speed for 3 minutes and then 7 + minutes on fast. Dough Temperature 26 – 28°C
2. Once the dough is fully developed (slightly over mix), place it into a lightly oiled container and cover with plastic. Rest for 90 minutes
3. Turn the dough out onto a floured surface and cut into the desired size the dough. Very gently handle the dough to maintain the air inside the dough pieces
4. Dust the top lightly with wheat flour
5. Put the pieces on a tray
6. Give a rest of 15 – 20 minutes. Cover the dough to prevent skinning
7. Proof at for 30 – 35 minutes. The dough pieces should be approximately 90% proofed
8. Remove from the proofer and cut the top two times

Baking instructions

1. Place into a preheated oven set at 230°C with steam
2. Open the oven vent for the last 5 minutes of baking to release the steam
2. Bake for a total of 20 – 25 minutes reducing the heat to 200°C after 5 minutes of baking

Variations & Serving Suggestions