

CIABATTA NUCLEO

BAKERY

OTHER BREAD MIXES

Concentrate bread mix, specially meant to make the classic Italian ciabatta bread, with its coarse crispy crust and one-of-a-kind flavour, perfectly in line with tradition.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01080096

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

Cross-contaminations



Soybeans



Milk



Mustard



Sesame

INFO

Description

concentrated mix in powder for the production of the typical Italian Ciabatta bread.

irca
GROUP

Extraordinary
made simple.

Denomination

semifinished product for bakery use.

Directions for use

CIABATTA NUCLEO _____ 1 kg

Water _____ 7-7.5 kgs

Yeast _____ 150 gs

Flour _____ 10 kgs

Knead for 4 minutes on first speed and another 10-12 minutes on second speed (spiral kneading machines) and, in any case, until you get smooth and elastic dough. The dough's temperature must be about 24°C. Put the dough to rise in a plastic container which is lightly greased with olive oil for 50-60 minutes. Afterwards, turn out the dough onto a flour-covered table and divide it into 300/400 grams pieces. Roll them lightly and place them on generously floured boards. Let them rise for 45-60 minutes. Prior to putting them in the oven, turn the leavened dough forms upside down, slightly lengthen them and press them with your fingertips. Bake with steam at 220-230°C for 28-30 minutes, depending on the weight of the dough.

NOTES: the kneading time refers to spiral kneading machines; slightly extend the kneading time for plunging arm kneading machines.



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