

## Ciabatta

	<b>%</b>	<b>Weight English</b>	<b>Weight Metric</b>	<b>Volume</b>
All Purpose Flour	100%	32 oz	910 g	6 ½ c
Water	80%	26 oz	730 ml	3 ¼ c
Biga	40%	13 oz	360 g	1 ½ c
Yeast	.3%	.01 oz	3 g	¾ t
Salt	2.4%	.75 oz	22 g	1 T

### Directions:

1. By Hand: Combine all ingredients in a large bowl just until it all comes together. Turn out on the table and knead for about 15 minutes.
2. Mixer: Combine all ingredients in the bowl and mix about 4 minutes on slow, 6 minutes on fast.
3. Cover and let rest for 15-30 minutes.
4. Check the window- if it's good, go to the next step. If it's not quite there, knead or mix a few more minutes until you have a window.
5. Desired dough temp. 75°-78° F.
6. Cover and let ferment at room temp for 1hr 15 min
7. Turn and let ferment for 1hr 15 min more.
8. Turn out on bench and stretch gently into a rectangle about ½ inch thick.
9. Cut into rectangles and place en couche.
10. Proof for about an hour.
11. Fill oven with steam before loading. Flour the peel generously. Place the loaves upside down on the peel, stretching them slightly as you do. Lightly dock the loaves with your fingers before loading them into the oven.
12. Bake 25- 30 min. in hot oven (450-470 F) or until golden to rosy brown.