

DOUBLE DOUGH CIABATTAS

PRIMO IMPASTO

INGREDIENTS		PREPARATION
FLOUR	g 3.500	FIRST DOUGH: Flour g 3.500 Water g 2.500 NATU dough to rise at room temperature (20-22°C) for an
WATER	g 2.500	Water g 1.200 MALTEXg 50 Salt g 100 Dough temproom temperature for 5 minutes, divide into 250g pi
NATURPAN PLUS	g 150	to rise for 50-60 minutes. Turn the leavened pieces 230°C with moderate steam.
FRESH YEAST	g 125	200 O Will Moderate Steam.

TURPAN C PLUSg 150 Yeast g 125 Leave the an hour. SECOND DOUGH: Flour g 1.500 emperature: 24-25°C. Leave the dough to rest at pieces and place on well floured boards. Leave es over and stretch them slightly. Bake at 220-

SECONDO IMPASTO

INGREDIENTS

FLOUR	g 1.500
WATER	g 1.200
MALTEX EVO	g 50
SALT	g 100

PREPARATION

FIRST DOUGH: Flour g 3.500 Water g 2.500 NATURPAN C PLUSg 150 Yeast g 125 Leave the dough to rise at room temperature (20-22°C) for an hour. SECOND DOUGH: Flour g 1.500 Water g 1.200 MALTEXg 50 Salt g 100 Dough temperature: 24-25°C. Leave the dough to rest at room temperature for 5 minutes, divide into 250g pieces and place on well floured boards. Leave to rise for 50-60 minutes. Turn the leavened pieces over and stretch them slightly. Bake at 220-230°C with moderate steam.

