

P77 | CIABATTA WITH MIXED LEAVENING

INGREDIENTS

Fsd 0M2 Flour (70%)	2100 g
Primamacina Noir Flour (30%)	900 g
Water (76%)	2300 g
Licoli (30%)	900 g
Brewer's yeast (2,5%)	75 g
Salt (2%)	60 g
Extra virgin olive oil (2%)	60 g
Malt (1%)	30 g



**INFIBRA PRIMAMACINA
NOIR**

DIRECTIONS

Add the flours, malt, licoli, brewer's yeast, and 60% of the water specified in the recipe to the mixing bowl. Mix on low speed until a homogeneous structure forms.

Add the salt and part of the remaining water. Once absorbed, incorporate the oil and the last portion of water. Finish kneading until the dough reaches a temperature of about 27/28°C.

Transfer to a covered container and let it proof for approximately 1.5 hours. Turn out onto a well-floured work surface and divide as desired. Place on floured wooden boards and let rise for about 40 minutes.

Transfer to baking peels, then bake on the oven floor at 240°C in a static oven with plenty of steam at the start.

Bake for about 30 minutes for small portions, opening the steam valve during the last 5 minutes of baking.