

## P88 | CIABATTA WITH LIEVÌ PANE

### INGREDIENTS FOR BIGA

Infibra flour 0+ W 340	2400 g
Water	1200 g
Fresh brewer's yeast	24 g

*Leave to rise at 18 degrees for 18 hours*



**INFIBRA 0+ W 340**

### INGREDIENTS FOR DOUGH

Biga	
Infibra flour Primamacina Noir	600 g
LIEVÌ PANE	300 g
Water	1275 g
Oil	60 g
Salt	60 g



**INFIBRA  
PRIMAMACINA NOIR**



**INFIBRA I LIEVÌ PANE  
LIEVITO MADRE CON  
GERME DI GRANO TOSTATO**

### PROCEDURE

Knead biga, Primamacina Noir flour, LIEVÌ PANE and 60% of the recipe water into a smooth, homogeneous dough.

Increase the speed, add the salt and the remaining water, finally the oil.

Leave the dough to rise until doubled in volume.

Break the loaves and let them rest for 40 minutes at room temperature.

Baking on the baking stone at 230°C for 25 minutes with initial steam.

Reduce to 200°C, open the valve, and continue baking for another 10 minutes.