

Ciabatta with Lievito Madre



PREPARATION:
APPROX. 2,10 HOURS



BAKING/COOKING TIME:
APPROX. 20 MINUTES

INGREDIENS:

250 g soft wheat flour, no. 2
250 g durum wheat flour
35 g lievito madre with dry yeast
400 g lukewarm water
10 g salt



PREPARATION:

Mix all the ingredients and knead for approx. 11 minutes until the elastic dough separates from the rim of the bowl. Place the soft dough in a floured bowl and cover it. Let it rise at 23°C - 35°C for approx. 45 - 70 minutes until it's doubled in size.

Place the dough on a floured cutting board and flour it well. Divide and shape the ciabatta loaves, spray the loaves with water and cover them. Let them rise at 23°C - 35°C for approx. 60 - 90 minutes.

Bake in the preheated oven at 220°C upper and lower heat for approx. 20 minutes and spray with water after sliding it into the oven.