



Recipe Ciabatta

Bake your own Italian ciabatta bread with this delicious recipe from Deleukstetaartenshop! This bread is ready in just 2 hours and serves 4 people. Scroll down quickly, because we've also included an easy and tasty recipe for homemade garlic herb butter just for you!

Boodschappenlijstje



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



Wilton Versa-Tools Cut & Lift Blade

02-0-0011
€2.03

Ingredients

- 500 g Molino Pasini All-Purpose Flour (approx. 3 $\frac{3}{4}$ cups)
- 10 g Molino Pasini Active Dry Yeast (approx. 2 $\frac{1}{2}$ tsp)
- 40 ml olive oil (approx. 2 $\frac{3}{4}$ tbsp)
- 400 ml lukewarm water (approx. 1 $\frac{2}{3}$ cups)
- 10 g salt (approx. 1 $\frac{1}{2}$ tsp)

Necessities

- PME Deep Square Pan 10 x 10 x 3 inches (25 x 25 x 7.5 cm)
- Wilton Versa-Tools Cut & Lift Blade
- Patisse Baking Paper Sheets 15 x 12 inches (38 x 30 cm)

Step 1: Make the Dough

Place the 500 g Molino Pasini All-Purpose Flour, 10 g active dry yeast, and 10 g salt in a large mixing bowl and attach the dough hook to your mixer. Add two-thirds of the lukewarm water and the 40 ml olive oil. Mix on medium speed for about 4 minutes until it comes together into a cohesive dough.

Now add the remaining water and mix on medium speed for another 6–8 minutes. The dough will be very wet and sticky—this is normal.

Step 2: First Rise

Grease the PME baking pan with some oil and pour the dough into the pan. Cover the pan with a damp (not soaking) kitchen towel and let it rise at room temperature for at least 2 hours. The dough should triple in size.

Tip! Zet het deeg niet op een kachel of andere warme plek om het rijsp proces te versnellen, dit verandert de structuur van het brood.

Step 3: Shape the Dough

Generously flour your work surface and sprinkle it with semolina. Because the dough is quite wet, keeping its square shape can be tricky. Gently turn the dough out onto your work surface and



carefully shape it into a rectangle using your hands. Lightly dust the top with flour and semolina. Try not to handle the dough too much, or you'll knock the air out. Don't worry, ciabatta is meant to look rustic!

Preheat your oven to 445°F (430°F convection / 230°C / 220°C fan).

Step 4: Cut the Dough

Use a dough cutter or the Wilton cake lifter to cut the dough into 4 pieces and gently move them apart on a parchment-lined baking sheet. Let the pieces rest for 10 minutes before baking. They may look flat now, but they will rise in the oven.

Step 5: Bake

Bake the ciabattas for 20-25 minutes until golden brown and cooked through. Tap the bottom of a loaf—if it sounds hollow, they're ready. Cool on a wire rack.

Tip!

Serve with homemade garlic herb butter:

Garlic Herb Butter Recipe

- 250 g (1 cup + 2 tbsp) softened unsalted butter
- Coarse sea salt
- 3 garlic cloves, finely chopped
- Chopped chives
- Chopped flat-leaf parsley

Mix everything in a bowl with a fork. Place the butter on a sheet of plastic wrap and roll into a log. Chill in the fridge until firm. Take out 30 minutes before serving.