

Ciabatta Bread & Biga

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Biga...

2 $\frac{1}{3}$ Cups or 585 grams.

3 $\frac{1}{2}$ Cups or 750 grams.

$\frac{1}{4}$ teas.

Yeast

$\frac{1}{2}$ teas.

$\frac{1}{4}$ cup

Water, warm

$\frac{1}{4}$ cup

$\frac{3}{4}$ cup+ 1 Tbs+ 1 teas.Tbs

Water, room temp

1 $\frac{1}{2}$ cups

2 $\frac{1}{2}$ cups

Bread Flour

3 $\frac{3}{4}$ cups

Mix yeast and warm water let stand aprox 10 min. Mix with wooden spoon 3 - 4 min. Let rise in cool place 6 - 24 hours tightly covered. Cover and refrigerate or freeze.

Ciabatta (makes 4 loaves)

Yeast

1 teas.

Milk, warm

5 Tbs.

Water, room temp

3 cups + 3 Tbs

Olive Oil

1 Tbs.

Biga

2 Cups or 500 grams

Bread Flour

3 $\frac{3}{4}$ cups

Salt

1 Tbs.

Cornmeal

Mix Yeast and Milk let stand aprox 10 min. In mixing bowl or bread machine add water, oil and Biga and mix (bread machine just add all), after dough is mixed in bread machine (15 minutes), remove and let dough rise 1 $\frac{1}{2}$ hours in a covered bowl. Cut into 4 on well floured board. Roll than shape into 10x4 rectangle set a side for 2 hours on well floured cookie sheet. Bake @ 425, for 20 - 25 minutes. Spray 3 x with water in the first 10 min.