

# Ciabatta classica

*the Italian speciality*



  
**IREKS**





### Basic Recipe:

CIABATTA-CLASSICA	2.000 kg
Wheat flour	8.000 kg
Olive oil	0.500 kg
Instant yeast	0.100 kg
Water	7.500 l
<b>Total weight</b>	<b>18.100 kg</b>

Mixing time: spiral: 5 mins slow, 8 -10 mins fast (add the water in two steps)  
 The dough is sufficiently developed when it has a silky and shiny appearance and has left the side of the bowl.

Dough temperature: 26° C

Bulk fermentation time: 60 - 90 mins

Scaling weight: 150 - 350 g

Final proof: 30 - 60 mins

Initial baking temperature: 220° C, giving steam and dropping to 200° C  
 Open damper 10 mins before the end of the baking time.

Baking time: approx. 25 mins

#### Instructions for use:

Mix the ingredients to a smooth dough and allow to stand on/in oiled plastic trays/bowls. After the bulk fermentation time, place the dough on a table covered with flour. Dust the dough with flour, then divide into the desired scaling weight and place on trays or dusted setters.

### Recipe for paninis:

CIABATTA-CLASSICA	1.750 kg
Wheat flour	8.250 kg
Instant yeast	0.125 kg
Olive oil	1.000 kg
Water	5.000 l
<b>Total weight</b>	<b>16.125 kg</b>

Mixing time: spiral: 2 mins slow, 7 mins fast

Dough temperature: 26 - 27° C

Bulk fermentation time: none

Final proof: approx. 50 - 60 mins

Initial baking temperature: 220° C, giving slight steam and dropping to 210° C

Baking time: approx. 15 mins

#### Instructions for use:

Mix to a firm dough. Divide into pieces of 100 g. Mould into the shape desired and place on a tray.

### Recipe for grissini sticks:

CIABATTA-CLASSICA	2.000 kg
Wheat flour	8.000 kg
Instant yeast	0.150 kg
Olive oil	1.000 kg
Butter	0.300 kg
Water	5.000 l
<b>Total weight</b>	<b>16.450 kg</b>

Mixing time: spiral: 2 mins slow, 8 mins fast

Dough temperature: 26 - 27° C

Bulk fermentation time: none

Final proof: approx. 50 mins

Initial baking temperature: 220° C, giving slight steam and dropping to 170° C  
 Open damper 10 mins before the end of the baking time.

Baking time: approx. 20 mins

#### Instructions for use:

Keeping the dough firm, roll out to a thickness of 6 mm and cut into 5 mm wide pieces. Then roll slightly round, place on trays and allow to prove. Add a flavouring, nuts, seeds or herbs to the dough, if desired. The water can be replaced in part with beer for beer sticks.

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