

## Ciabatta

**Dia Baguette 10 %** is an improver for all types of southern European bread.

### Features

Containing dried natural wheat sponge

Improves shelf life

Contains the biologically produced flavour and aroma properties of a sponge dough.



Ingredients	%	Batch Weight
Wheat Flour	90	0.900 kg
<b>Dia Baguette 10%</b>	<b>10</b>	<b>0.100 kg</b>
instant Yeast	1	0.010 kg
Water (approx)	75	0.750 kg
Olive Oil	2	0.020 kg
Option with Copped Olive Or Semi dry Tomato copped	15	0.150 Kg
	15	0.150 kg



### Preparation Instructions

1. Place all ingredients into a mixer except the Olive oil and mix on slow speed for 3 minutes and then 7 + minutes on fast. Dough Temperature 26 – 28°C
2. Once the dough is fully developed (slightly over mix), place it into a lightly oiled container and cover with plastic. Rest for 90 minutes
3. Turn the dough out onto a floured surface and cut into the desired size the dough. Very gently handle the dough to maintain the air inside the dough pieces
4. Dust the top lightly with wheat flour
5. Put the pieces on a tray
6. Give a rest of 15 – 20 minutes. Cover the dough to prevent skinning

### Baking Instructions

1. Place into a preheated oven set at 230°C with steam
2. Open the oven vent for the last 5 minutes of baking to release the steam
3. Bake for a total of 20 – 25 minutes reducing the heat to 200°C after 5 minutes of baking

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