

Chestnut Bread

KOMPLET CIABATTA ARTISAN 20.

CIABATTA ARTISAN 20	2.000 g
Wheat flour	6.000 g
Rye flour	2.000 g
Butter	200 g
Chestnut	600 g
Yeast, fresh	120 g
Water, cold	7.500 g
Total	18.420 g

to incorporate

Chestnut	1.850 g
Total to incorporate	1.850 g

Method of use:

Method:

Prepare a dough with all ingredients, incorporate the roughly chopped chestnuts at the end and allow to rest in an oiled container.

Mixing time:

Spiral mixer: 4 minutes on slow + 8 minutes on fast speed

Dough temperature: 24 °C

Dough resting time: 90 minutes

After the resting time, scale dough pieces and gently work off according to the desired bread shape. Deposit the loaves on baking trays or stretchers, dust with flour, rest for 10-15 minutes and bake with steam. After 2 minutes pull damper for approx. 5 minutes.

Scaling weight: 0,350 kg

Baking temperature: 240 °C falling to 210 °C

Baking time: 30 - 35 minutes



Bake the best with something good.



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