

# Provençal Ciabatta

Dehydrated blend  
Savoury du Monde

## Tomato Provençal

N° 1310

Tomato, Provence mixes herbs and garlic

Other applications:

Bun, fougasse, focaccia



### INGREDIENTS

Kneaded ciabatta dough: 10 kg      Water: 0,3 L

Tomato Provençal: 0,5 kg

### Method with 5% dosage

**Base temperature:** 56°C.

**Kneading:**

- **First speed:** 3 minutes.
- **Second speed:** Oblique: 7 minutes.  
Spiral: 4 minutes.

**Dough temperature:** 25-26°C.

**First fermentation:** 2 hours with a fold at 1 hour.

**Preparation:** spread with your fingertips to a thickness of 1.5 cm, without degassing.

**Final fermentation:** 60 minutes at 25°C.

**Charging the oven:** cut the dough into rectangles, turn on the steam and load into the oven.

**Baking:** 12-16 minutes at 240°C, depending on the size of the breads.

Indicative data. It depends on ingredients and equipment used.  
Please do not hesitate to contact one of our technicians for any adaptation.

*Philibert*  
SAVOURS

THE REFERENCE IN FRENCH  
SOURDOUGH SINCE 1984