



**Miele**

# Ciabatta

By Miele

**8 hours 30 minutes**

Prep time

**50 minutes**

Cooking time

**2 loaves**

Serves

## INGREDIENTS

### Starter

- ½ tsp dry yeast
- 1 ½ cups water, room temperature
- 500 g strong white flour

### Ciabatta

- 1 tsp dry yeast
- 5 tbsp warm milk
- 1 cup water, room temperature
- 1 tbsp olive oil
- 500 g starter
- 500 g strong white flour
- 1 tbsp salt

## METHOD

### Starter

1. Stir yeast into warm water and let stand until creamy.
2. Add remaining flour and mix to form sticky dough.
3. Put in oiled bowl, cover with cling film and leave for 6 hours.

### Ciabatta

1. Stir yeast into warm milk and let stand until creamy.
2. Add water, olive oil, starter and mix until blended.
3. Add flour and salt and knead on floured surface until dough is smooth and springy.
4. Place dough in oiled bowl and cover with cling film. Leave to rise for 1 ¼ hours.
5. Cut dough into two equal part and shape, dimple the loaves vigorously with your fingertips.
6. Place bread on floured baking tray.
7. Cover with a damp tea towel and leave to rise for 45 minutes.
8. Place bread in oven on Shelf position 2.
9. Select Moisture Plus at 180°C with 2 bursts of steam. Follow prompts on control panel to release a burst of steam when oven reaches temperature. Set the minute minder for 20 minutes to release second burst of steam
10. Cook bread for 50 minutes or until golden brown