

Ciabatta with Bread Machine



I love making bread, specially when the weather is cold...it is true that takes longer for the dough to rise, but once this part is done, the smell of the bread baking and the warmth that the hot oven fills the house...is just wonderful.

This is a very simple and easy recipe for ciabatta, and for both the biga and the main dough I used my little Zojirushi bread machine. If you do not own one, you can adapt it, by mixing and kneading manually.

Ingredients:

Biga

$\frac{1}{2}$ cup water

$\frac{3}{4}$ cup bread flour

$\frac{1}{4}$ teaspoon yeast

Main dough

$\frac{1}{2}$ cup water

1 tablespoon milk

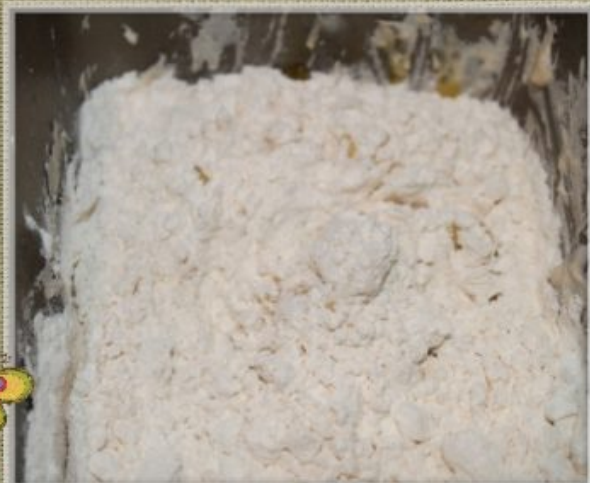
2 tablespoon olive oil

$1\frac{1}{2}$ cup bread flour

$\frac{3}{4}$ teaspoon salt

$\frac{1}{2}$ teaspoon sugar

$\frac{1}{8}$ teaspoon yeast





Method:

Place the ingredients of the biga in the bread machine bucket and set to mix for approximately 5 minutes, until all the flour is incorporated.

Turn the bread machine off and let the biga sit for 12 to 15 hours.

Next day, add all the ingredients listed in the main dough and set the machine to mix and knead.

Once the bread machine stop, place the dough in a lightly oiled container and cover with a oiled plastic film. Let is rise in a warm place until the dough size double. The dough will be more wetter than your normal bread dough.

With a spoon gently scoop the dough in a flourly baking sheet.

Shape gently the dough as desired and sprinkle with flour and let it rise in a warm place until the dough double in size.

Bake in a preheated 425F for 20 to 25 minutes until golden brown. Transfer to a wire rack to cool.

The Ciabatta can be stored in a freezer by wrapping in aluminum wrap and when ready to serve place in a 350 F oven for approximately 5~10 minutes.



Curiosity Corner

Did you know that ciabatta in Italian means slipper?

Thank you for visiting Simple Recipes!