

Ciabatta – Biga version

Biga – Recipe is found above

Final Dough:

Biga	16 oz
Bread flour	9 oz
Salt	1 ½ tsp
Yeast	1 ½ tsp
Water	7 – 9 oz (start with 7)
Olive Oil	2 oz

Directions:

1. Add all ingredients including the biga and begin kneading the dough until elastic dough forms. You will need additional flour on the table as this is a STICKY bread. You will get a window, but do not add so much flour that it feels firms. It should still be pliable (squishy) but have elastic feel.
2. The next few steps will be different from video, due to oven at school.
3. Allow to proof about 10 min, then stretch and perform a tri-fold.
4. Proof again until double, gently stretch and perform tri-fold (again)
5. Proof one more time until double in size
6. Bake at 400F about 20-25 minutes or until internal temp is 180F