

KOMPLET Ciabatta Artisan 20

CONCENTRATED PREMIX FOR A WIDE VARIETY OF MEDITERRANEAN-STYLED BREADS. DUE TO THE HIGH WATER ABSORPTION, THE PRODUCT HAS A PARTICULARLY LIGHT, MOIST CRUMB.



Bake the best with something good!



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Ciabatta

KOMPLET Ciabatta Artisan 20	2,000 kg
Wheat flour	8,000 kg
Fresh yeast (dried yeast 0,070 kg)	0,200 kg
Olive oil	0,400 kg
Water	approx. 7,800 kg
Total weight	approx. 18,400 kg

Yield: 57 pieces

Method:

Mixing time

(Spiral mixer): 3 minutes slow + 8 minutes fast

Dough temperature: approx. 24 °C

Dough resting time: 60 - 90 minutes in an oiled
dough container

After the resting time, place the dough on a floured
table. Dust surface with flour, pin out to 2 cm thick.
Divide into desired pieces. Place the floured pieces
on boards or trays and prove.

Bake after approx. 45 min. with a little steam.

Scaling weight: 320 g

Baking temperature: approx. 220 °C

Baking time: 25 minutes

Turkish Pita (Pide) Bread

KOMPLET Ciabatta Artisan 20	1,000 kg
Wheat flour	9,000 kg
Fresh yeast (dried yeast 0,070 kg)	0,200 kg
Yoghurt, plain	1,000 kg
KOMPLET Bread Star	0,025 kg
Salt	0,100 kg
Water	approx. 6,200 kg

Total weight approx. 17,525 kg

Yield: 87 pieces

Method:

Mixing time: 3 minutes slow + 8 minutes fast

Dough temperature: approx. 24 °C

Dough resting time: none

Divide the dough into 200 g pieces, shape and place
on a baking tray or stretchers leaving some gaps
between the breads.

Prove for approx. 45 minutes, spray with water and
loosely mould by hand into the final shape and size.
Prove the pieces again.

Proving time: 50 minutes

Brush the surface with water and sprinkle with
white and black sesame seeds.

Bake the breads in a hot oven, with steam, for a
short length of time.

Baking temperature: 250 °C with steam

Baking time: 12 minutes

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