

No knead ciabatta

By Miele

30 minutes plus proving time

Preparation Time

30 minutes

Cooking Time

8 servings

Serves



INGREDIENTS

600 g (4 cups) Baker's flour
1 ½ tbsp (30 ml) olive oil
1 tsp dried yeast
1 tsp salt flakes
415 ml (? cups) warm water (37°C)
Extra semolina and Baker's flour,
to dust

Miele accessories

Gourmet baking stone
Universal tray

METHOD

1. In a large mixing bowl, mix all ingredients to form a smooth dough. Cover with cling wrap and leave on the bench overnight to prove.
2. The next day, gently press the dough down, gathering the edges into the centre to form a ball. Place in the bowl, cover and prove for 20 minutes.
3. Repeat step 2 an additional two times. This process captures air in the dough and further develops the gluten.
4. Turn the dough out onto a well-floured bench and shape the dough into a loose loaf and place onto a universal tray lined with a fine tea towel or proving cloth. Place tray into the oven on Prove yeast dough and prove for 1 hour, or until the dough doubles in size.
5. Place a gourmet baking stone on shelf level 2 and preheat on Conventional at 230°C for 25 minutes.
6. Dust the preheated baking stone with semolina and using the towel, roll the bread onto the stone. The top of the loaf will now become the bottom. Dust the loaf with semolina and flour.
7. Change oven function to Moisture Plus with Fan Plus at 210°C with 2 manual bursts of steam, releasing a burst of steam immediately and the second burst of steam at 10 minutes. Bake for 25 minutes or until cooked

Hints and tips

- We sometimes repeat step 1 to develop a more flavoursome dough.
- If you live in a very hot climate you may need to prove in the fridge in step 1.
- This dough can be baked on a baking tray, just place the dough straight on the tray in step 4, prove and bake in a preheated oven.
- This dough can also be used to make a baguette or pizza.