

Ciabatta Farmer 20%

INGREDIENTS

2 kg	FARMERS GRANIX	1 kg	RYE FLOUR TYPE 720
7 kg	WHEAT FLOUR TYPE 550	0,15 kg	YEAST
ok. 7,3 kg WATER			



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 3 + 12

Cake temperature: 22 – 23°C

Weight of the cake: according to the plant

Aging of the cake: 90 – 120 min

Final fermentation: 20 – 30 min

Baking temperature: 230 – 210°C with gentle steaming of the oven



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Baking time: according to weight

2

From all the ingredients above prepare a cake. Place the finished mass in a bowl greased with oil and let it age.

3

After the maturation period, lay out the dough on a table richly sprinkled with rye flour, divide into pieces of the desired weight, you can help yourself with a special punch or divide on a divider for ciabatta.

4

Divided billets are placed on trays or loaders and subjected to final fermentation.

5

Bake with a gentle steaming. Drain the steam at the end of baking to obtain a crispy crust.

Bon appétit!

Smacznego

