

Panasonic Breadmaker Recipe

Ciabatta

BREAD
BRIOCHE
Teacake
Pizza
CROISSANT
SODA
CIABATTA
MAKER



Ingredients

Stage 1 Starter

1tsp yeast
500g strong white flour
480ml water
1½tsp yeast

Stage 2 Ciabatta

500g starter dough
50ml extra virgin olive oil
250g strong white bread flour plus extra for
dusting and kneading
40ml water

100g black olives chopped (optional)

Method

1. For the starter dough, mix the starter ingredients in a bowl, cover with a damp tea towel and secure with an elastic band. Leave for 12 hours to prove at room temperature.
2. To make the Ciabatta place the proved starter dough into the pan in the order listed above, only using half the olive oil and olives at this stage.
3. Set your breadmaker to Pizza dough mode 45 mins.
4. When the cycle is complete, remove the dough from the machine and knead in the black olives. Place into a shallow dish with the other half of the oil, cover and allow to prove slowly for 3hours.
5. Pre- heat the oven to CONVECTION 230°C. Place the Ciabatta in the hot oven and reduce the temperature to 210°C. Bake for 25mins.