



ASHLING

recipe card

Rustic Italian Ciabatta

INGREDIENTS

Starter

- 1½ cups cool water
- 2 cups bread flour
- ¼ tsp instant yeast

Dough

- Prepared starter
- 1½ cups bread flour
- 1 tsp instant yeast
- 1½ tsp salt

Top

- Olive oil

INSTRUCTIONS

Make Starter: Mix water, flour & yeast. Cover and rest several hours or overnight.

Make Dough: Add remaining flour, yeast & salt to starter. Mix vigorously until dough holds together. Dough will be sticky.

Rise: Place in a floured bowl. Rise 1 hour, gently deflate, then rise 1 more hour.

Shape: On a floured surface, shape into an 8" × 10" rectangle. Cut into two loaves. Transfer to parchment, cover and rise 2 hours.

Bake: Preheat oven to 500°F. Spritz loaves with water, place in oven and reduce to 425°F. Bake 22–25 minutes until golden brown. Cool before serving.

