

# Ciabatta Bread

Makes 4 - 6 ciabatta rolls



## Ingredients:

1  $\frac{2}{3}$  cups lukewarm water (80 - 100°F)  
1  $\frac{1}{2}$  teaspoons kosher salt  
2 teaspoons active dry yeast  
3  $\frac{1}{4}$  cups high protein flour (bread flour  
or I use King Arthur Flour 00 flour)

## Steps

1. In a large straight-sided container or bowl combine the water, salt and yeast. Still well. Add the flour and mix it with a spatula or wooden spoon until the salt is well combined and there are no pockets of dried flour left. You do NOT need to knead the dough.
2. Cover the bowl with a lid or clean towel and allow it to rest at room temperature for 30 minutes. Now you are going to stretch and fold each side of dough (for a total of four stretches and four folds). Cover the dough and allow to rest again at room temperature for 30 minutes where you will stretch and fold the dough again (each side). Repeat this process until you have stretched and folded the dough four times with 30 minutes rest in between. Cover the bowl with plastic wrap or a lid put dough in the fridge for 18 - 24 hours.
3. Generously dust (using a sieve) a clean counter with flour. Remove dough from the refrigerator, remove the cover/lid and invert the container over the floured counter allowing gravity to release the dough. The dough should be very, very wet. Gently, without punching down, form a large square then fold half of it over on top of itself to form a rectangle. Cut the rectangle into 4 - 6 pieces. Generously flour a tea towel and place each ciabatta onto it, leaving room for growth. Generously flour the tops of the ciabattas and cover with the top of the tea towel. Let ciabatta rest for 20-30 minutes while you preheat oven.
4. I bake these on a pizza stone so if you have it place it in your oven on the bottom rack. If not, you can bake these on a baking sheet pan. Preheat oven to 450°F. Place a sheet pan in the oven either on the very bottom or on another rack. This will be used for ice to create steam. Peel back the towel and gently (I use a bench scraper) move each ciabatta to a piece of parchment paper leaving a little room in between. I use a pizza peel to then transfer the parchment paper to the hot pizza stone. Allow these to bake for 15 - 25 minutes or until the tops and sides are golden brown. I throw in about 2-3 cups of ice after I place the dough in the oven onto the hot sheet pan.
5. Once the exterior of the loaves is the way you like it (I like my darker than golden brown) let bread cool for one hour on a cooling rack (this is the hardest part) before slicing and serving. Leftover bread will keep in an airtight bag for three days or you can freeze.