

Ciabatta Ekme'i

Authentic Italian Ciabatta bread recipe with crispy crust and airy interior. Perfect for sandwiches, soups, and bruschetta. Homemade artisan bread.

16h	40 min	16h 40min	8	Medium
HAZIRLIK	PIRME	TOPLAM	PORSIYON	ZORLUK

Ciabatta Ekme'i

Malzemeler

- 3 cup flour
- 1 tsp yeast
- 1 cup water
- 2 tbsp olive oil

Yapılı???

- Make the starter**

Combine 3 cups bread flour with 1 teaspoon active dry yeast in a large mixing bowl. Add 1 cup room temperature water and stir with a wooden spoon until the mixture forms a rough, shaggy dough with no dry flour visible.
- Cover the bowl tightly with plastic wrap and let rise at room temperature for 12-24 hours until the starter has doubled in size and looks bubbly on the surface.
- Make the final dough**

Add the bubbly starter to a large bowl along with 3 cups bread flour and 2 teaspoons salt. Pour in 1¼ cups warm water and mix with your hands or a wooden spoon until no dry flour remains and the dough is very wet and sticky.
- Drizzle 2 tablespoons olive oil over the dough surface and fold it in using wet hands until incorporated. Cover the bowl with a damp towel and let rest for 45 minutes at room temperature.
- Perform the first fold by wetting your hands, grabbing one edge of the dough, stretching it up and folding it over to the opposite side. Rotate the bowl 90 degrees and repeat on all four sides to complete one set of folds.
- Cover and let rest 45 minutes, then repeat the folding process 3 more times with 45-minute rests between each set, for a total of 4 fold sessions over 3 hours.
- Shape the loaves**

Dust your work surface heavily with semolina flour. Turn out the dough and divide into 3 equal portions using a bench scraper. Gently stretch each portion into a rough 12-inch log shape, being careful not to deflate the dough.
- Transfer the shaped logs to parchment-lined baking sheets dusted with semolina flour. Cover with a damp towel and let proof for 1 hour until slightly puffed and jiggle when gently shaken.

9 **Prepare for baking**

Place a baking stone on the middle oven rack and an empty rimmed baking sheet on the bottom rack. Preheat the oven to 450°F (230°C) for 45 minutes to ensure the stone is thoroughly heated.

10 **Bake the ciabatta**

Slide the parchment paper with the loaves directly onto the hot baking stone. Immediately pour 2 cups of ice cubes into the empty pan on the bottom rack and quickly close the oven door to create steam.

11 Bake for 35-40 minutes until the crust is deep golden brown and the internal temperature reaches 210°F (99°C) when tested with a digital thermometer. Cool completely on a wire rack for at least 1 hour before slicing.

?puçlar?

Work with wet hands when handling the sticky ciabatta dough to prevent it from clinging to your fingers during shaping and folding.

Use a bench scraper instead of your hands to divide the dough into portions, as the high-hydration dough will stick to everything.

Create steam in your oven by placing ice cubes in a preheated pan on the bottom rack immediately after loading the bread for a crispier crust.

Don't skip the long fermentation time – it's essential for developing the bread's characteristic flavor and airy texture.

Dust your work surface and parchment paper generously with semolina or cornmeal to prevent sticking during final shaping.

Allow the bread to cool completely before slicing to prevent a gummy interior and maintain the proper crumb structure.

Check for doneness by tapping the bottom of the loaf – it should sound hollow when fully baked.

Preheat your baking stone or sheet pan in the oven for better heat transfer and improved oven spring.