

Our easy and quick Ciabatta recipe⁽¹⁾ with Tradizy® Durum

INGREDIENTS

Tradizy®	x1 pack (400g)
Water Basis T°: 55°C	7kg
Salt	180g
Traditionnal Flour T55	10kg

⁽¹⁾ The water quantity and the process are given as an indication and can be adjusted according to the quality of the raw material and the equipment used.

METHOD



1 - MIXING TOGETHER

Basis T° 58°C
4 min on 1st speed - 5 min on 2nd speed
Expected dough T°: 22°C
Additional water: 1.2kg in 1st speed
Olive oil: 600g in 1st speed and 2nd speed
Expected dough T°: 23°C



2 - BULK FERMENTATION

75 min at ambient temperature



3 - DIVIDING

Manually in regular shape around 250g



4 - PROOFING

30 min at 24°C

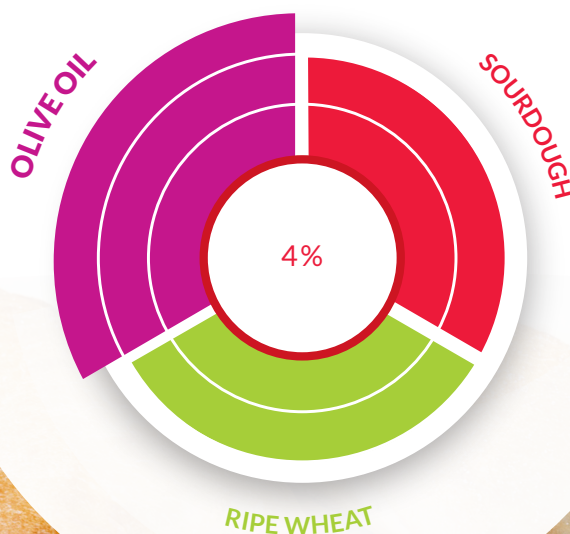


5 - BAKING

15 min at 250°C in a deck oven

See the recipe step by step and more by flashing this QR code.

[to be adjusted locally]



Ciabatta with Tradizy® Durum sensorial profile with 4% use level.





LIVENDO®
magic of nature*



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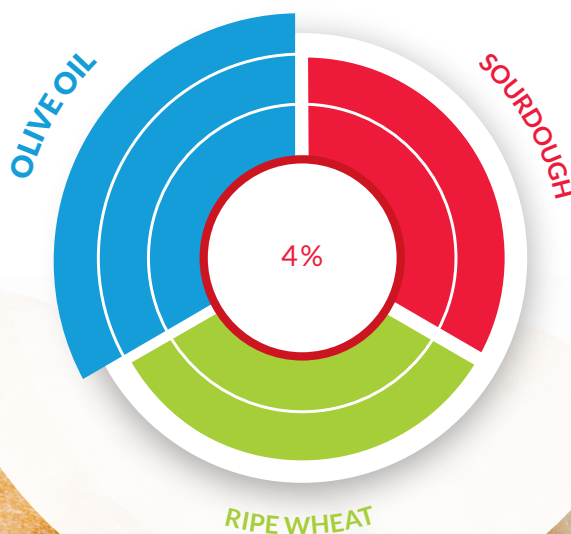


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Tradizy® *So easy!*

Esprit de levain

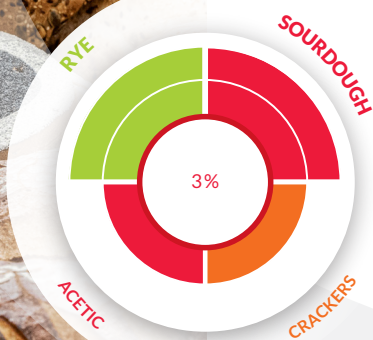
Our sourdough-based preparations range are all-in-one products very easy to use for those who start with sourdough or who are time-saving-bakers.

You are now able to produce consistent quality breads with sourdough, easily and quickly, in a complete safety.

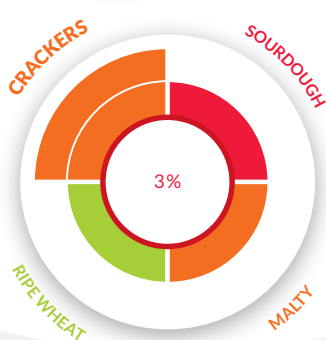
Tradizy® Durum, Esprit du levain, is the magic of nature without its complexity. A specialty devitalized sourdough that contains its own micro-organisms that enable fermentation.

Master the spirit of sourdough easily with Tradizy®.

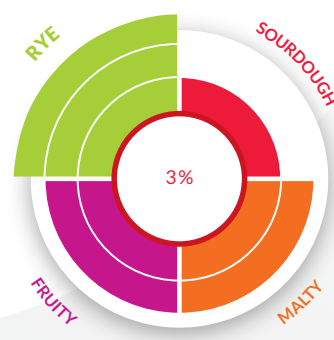
Offer your consumers a wide range of tastes through breads with sourdough made only with Tradizy® Durum.



Tradizy® Crusty bread sensory profile



Tradizy® Rustic pavé sensory profile



Tradizy® Shared bread sensory profile

Contact us to discover more recipes and sensory profiles.



LIVENDO®, the sourdoughs you need to make yours the magic of Nature*. LIVENDO® is a brand created by Baking with Lesaffre. Find all our products on livendo-lesaffre.com [to be adjusted locally]



By working with Baking with Lesaffre, feel unique and valued so that you can confidently project yourself into the future of the bakery.

*Our sourdough range has been developed by using natural fermentation properties of selected strains: yeast and bacteria, as observed in nature.