

Emile Henry 
FRANCE



Ciabatta

INGREDIENTS

- 4 cups all-purpose flour • 2-1/4 cups warm water • 2-1/4 tsp. active dry yeast • 1/4 tsp. sugar • 2 tsp. salt

DIRECTIONS

1. Mix the sugar, water and yeast in the bowl of a stand mixer. Set aside for 5 minutes.
2. Add the flour and salt to the bowl and mix together fitted with the paddle attachment for about 3-5 minutes. It will look very loose but that is okay.
3. Let the mixture stand for about 15 minutes. Then turn on the stand mixer to a medium to medium-high setting.
4. After about 6 minutes remove the paddle and attach the dough hook and knead for another 6 to 7 minutes until the dough starts pulling cleanly off the sides of the bowl. It will be smooth at this stage but still very sticky and loose.
5. Grease a bowl and pour the dough into it. Cover with a plastic wrap or kitchen towel and place somewhere warm, away from cold drafts.
6. Leave the dough to rest for about an hour and a half, the dough should triple in size.
7. Liberally flour your work surface and scrape the dough out of the bowl, flour the top of the dough.
8. Divide the dough into 2 pieces. Using the bench scraper and a wet hand if needed, shape the dough, tucking the irregular pieces underneath, until you have 2 flat logs.
9. Dust some more flour over the logs and cover them with a loose kitchen towel for about an hour or until the logs are risen and all puffy-looking. Remember to keep them away from cold drafts.
10. About half an hour before baking, place the bottom of the Emile Henry Ciabatta Bread Baker inside of the oven and preheat to 500°F.
11. Carefully remove the base from the oven, lightly sprinkle the cavities with all-purpose flour and transfer the dough into the Ciabatta Baker with the help of a bench scraper if needed. Put the lid on and place the baker in the oven.
12. Put the lid on the Baker and bake for 25 minutes or until the loaves are golden-brown and the bottom sound hollow when tapped. Cool thoroughly on a rack.

User Notes: Before using, remove all labels and wash thoroughly with hot soap and water. Oven safe up to 500°F. Safe to preheat empty in the oven. Dishwasher safe. Do not use on stove or over open flame. When the product is hot, do not place it in contact with anything cold, such as cold water or a cold surface. When removing it from the oven, place it on a neutral surface, such as a wooden board.



STARTER INGREDIENTS

- 1-1/2 cups cool water
- 2 cups all-purpose flour
- 1/4 tsp instant yeast

DOUGH INGREDIENTS

- 1-1/2 cups all-purpose flour
- 1 tsp instant yeast
- 2-1/2 tsp salt

DIRECTIONS

1. Make the starter by mixing the water, 2 cups flour, and 1/4 teaspoon yeast together in the bowl of a stand mixer, cover, and let rest at room temperature for 12-18 hours.
2. After 12-18 hours, add 1 1/2 cups flour, 1 teaspoon yeast, and salt to the starter, with the paddle mix the dough on medium-medium high until the dough begins to hold together. This is very sticky dough; add more flour only if it's "soupy."
3. Place the dough in a lightly floured bowl. Let it rise for 1 hour, and then gently deflate it. Let the dough rise for another hour, remove the dough from the bowl and place it on liberally floured work surface and sprinkle flour on top
4. Flatten the dough to a 7 1/2 x 13" rectangle, about 3/4" thick, and cut it into two pieces lengthwise. It helps if you wet your hands a little bit so the dough doesn't stick to you.
5. Once formed, gently move one piece of dough away about 6" from the other one. Cover with heavily oiled plastic wrap and let rise until they're very puffy, about 2 hours.
6. 30 minutes before the dough is ready, place the base of the Emile Henry Ciabatta Baker in the oven and preheat the oven to 500F. If your oven preheats quickly, make sure the base is in there for at least 30 minutes.
7. Carefully remove the base from the oven, lightly sprinkle the cavities with all-purpose flour and transfer the dough into the Ciabatta Baker with the help of a bench scraper if needed. Put the lid on and place the baker in the oven.
8. Bake the ciabatta approximately 25-35 minutes or until it's golden brown, and the bottom sounds hollow. Remove the loaves from the baker and cool completely on a cooling rack.

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