

Roasted Potato Ciabatta, Polish Style

Natural roasted potato flour enhances flavor, aroma

Polish Ingredients	Volume	Grams	Percent	Bakers Percent
Unbleached Flour	2-1/2 cups	300	36	100
Water at 100° F	1-1/2 cups	535	64	178
Dry Yeast	1/4 tsp	1	<1	<1

Dough Ingredients	Volume	Grams	Percent	Bakers Percent
Unbleached Flour	3 cups	390	73	100
Briess® Roasted Potato Flour	1/4 cup	60	11	15
Salt	1-3/4 tsp	8	2	2
Dry Yeast	1-1/2 tsp	5	1	1
Water at 100° F	6 tbsp	70	13	18



Method

1. To make polish, stir the flour, water and yeast together in a mixing bowl. The dough should be soft and sticky. Cover the bowl with plastic and ferment at room temperature 12-14 hours.
2. To make the dough, stir together the flours, salt and yeast in a stand mixer bowl. Add all of the polish ingredients and 6 tbsp of water. On low speed with the paddle attachment, mix to form a sticky ball. Add water if needed to incorporate all the flour. Mix on medium speed 5-7 minutes to create a smooth, sticky dough. Switch to a dough hook for the final 2 minutes of mixing. The dough will clear the sides of the bowl but stick to the bottom. Adjust with flour if necessary. Sprinkle hard surface with flour. Transfer the dough using a spatula.
3. Stretch and fold the dough to make an approximately 8" square. Fold the sides in on top of each other. Rotate the dough and repeat.
4. Mist the top of the dough with spray oil, dust with flour and cover with plastic wrap. Let rest for 30 minutes.
5. Repeat steps 3-4.
6. Ferment 1-1/2 to 2 hours. Dough should swell but not necessarily double in size.
7. Carefully remove plastic from the dough and shape into 3 oval loaves. Mist with spray oil, dust with flour and cover with a towel.
8. Proof 45-60 minutes at room temperature.
9. Prepare the oven for hearth baking. Preheat oven to 500° F.
10. Transfer the loaves to the preheated stone and add 1 cup water to the water pan. Spray oven with water after 30 seconds and repeat twice. After final spray reduce heat to 450° F and bake 15-20 minutes until internal temperature reaches 205° F.

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