



## IN THE KIT

- Bag 1:** 290g strong white flour
- Bag 2:** 1 tsp yeast
- Bag 3:** 180g strong white flour
- Bag 4:** 180g strong white flour
- Bag 5:** 2½ tsp yeast
- Bag 6:** 2 tsp salt
- Flour for dusting:** 100g strong white flour
- 4 x A4 baking paper**

## YOU WILL NEED

525ml water (225ml + 300ml)  
50ml olive oil, plus extra for greasing

5 x baking trays

## STORAGE

Once cooled, store in an airtight container in a cool, dry place. Alternatively, store in the freezer for up to 3 months.

## INGREDIENTS

Strong white bread flour (**wheat** flour, calcium, niacin, iron, thiamin), salt (salt, anti-caking agent (sodium ferrocyanide)), yeast (yeast, emulsifier (sorbitan monostearate)).

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1386kJ/331kcal
Fat	1.5g
of which saturates	0g
Carbohydrates	66g
of which sugars	1.3g
Protein	15g
Salt	1.8g

### Allergens:

For allergens see ingredients in **bold**.  
May contain: **milk, soya & tree nuts**.

### Best before:

See sticker.

Suitable for vegetarians.

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Baked In Ltd.  
Office 112, Slington House,  
Rankine Road, Basingstoke,  
Hampshire, RG24 8PH



750g

BAKED  
IN

# Overnight Ciabatta



Bread  
Baking  
Club

# OVERNIGHT CIABATTA



1. **The night before you plan to make the ciabatta, make the pre-ferment.** In a large bowl that will fit in the fridge, mix together the strong white flour (**bag 1**) and yeast (**bag 2**).



2. Add 225ml of cold water and mix using a spatula or damp wooden spoon until just combined. Cover with cling film or a damp tea towel and leave to prove in the fridge overnight for 12-24 hours.



3. **When you are ready to make the ciabatta,** lightly grease a large bowl with oil and leave to one side. To the bowl containing the pre-ferment, add the strong white flour (**bag 3** and **bag 4**), yeast (**bag 5**), and salt (**bag 6**).



4. Add 50ml of olive oil and 300ml of lukewarm water (if you have a thermometer this is about 40°C). If the water is too hot, the dough will not rise. Using a spatula, or damp wooden spoon, mix everything together until combined. This is a very wet dough, so do not be tempted to add extra flour.



5. Keep mixing the dough for roughly 5 minutes. The dough should be smooth, and should stretch when you lift the spatula or damp wooden spoon from the bowl. Transfer the dough to the greased bowl from **step 3**, cover with cling film, and leave to prove in a warm place for 60-90 minutes, or until the dough has doubled in size.



7. Divide the dough into 4 roughly equal pieces. Very carefully transfer each piece of dough onto the prepared baking trays, gently stretching into a long rectangle while you transfer (if baking in batches, transfer each piece of dough to a sheet of baking paper and leave in a cool place while waiting to prove). Dust each loaf well with the reserved flour from **step 6** to prevent it sticking and loosely cover with cling film. Leave to prove in a warm place for a further 30-45 minutes or until doubled in size. Preheat the oven to 240°C/220°C Fan/Gas Mark 9 and place an empty baking tray on the base of the oven.



6. Line 4 baking trays with the provided baking paper and leave to one side (if you don't have 4 trays you can bake in batches). Reserve  $\frac{1}{4}$  of the **flour for dusting** for later. Once the dough has proved, heavily dust a clean surface with some **flour for dusting** and gently tip out the bowl, scraping all the dough out. Dust more flour on top of the dough. Lightly flour your hands and very gently stretch the edges of the dough into the middle to create a rough rectangle.



8. Once the loaves have proved, very carefully remove the cling film. If it has stuck, tease the cling film off slowly to prevent the dough losing any air. Put the loaves in the oven and tip 150ml of water into the empty tray at the base of the oven to create a steamy environment. Reduce the temperature of the oven to 220°C/200°C Fan/Gas Mark 7. Bake for 25-30 minutes. When baked the base of the loaves should sound hollow when tapped.



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