



CIABATTA BREAD

Ciabatta bread is one of the many variations of breads that can be made using Rich's pizza dough balls.

Yield: 1 loaf

INGREDIENTS

1 Each  Artisan Pizza Dough Ball, 24 18-Oz (#11269)

DIRECTIONS

- 1 Remove desired number of dough balls from the freezer and allow each to thaw overnight in retarder (cooler) on oiled pans covered with plastic to prevent drying.
- 2 Flour work surface and dump thawed dough directly on to flour
- 3 Dust top of dough ball and hands with flour
- 4 Stretch dough ball into Ciabatta Loaf shape (approx. 12" x 5")



- 5 Place loaf on pizza screen (sprayed with pan spray)
- 6 Bake accordingly (Ciabatta shown above was baked in a Conveyor Oven at 435F for 4 minutes)
- 7 Serving Suggestions:
- 8 Slice and serve with oil/spices in breadbasket, Gourmet Sandwich