

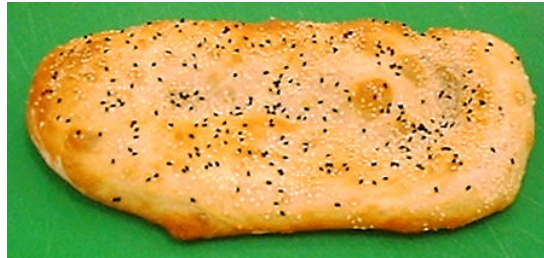
Basic Ingredients Homebread

# Ciabatta & Turkish Bread

## **DOUGH INGREDIENTS**

*(Makes 2 Ciabattas or Turkish Breads)*

2 teaspoons Instant Yeast  
500g Basic Ingredients' Bread  
Making Flour  
2 Tbsp Ciabatta Add In  
2 Teaspoons Salt  
1 Tablespoon Olive Oil  
390mL Water



1. Place the above ingredients into your bread pan and select the 'DOUGH' setting.
2. When complete, tip the dough from the bread pan onto a bench sprinkled with plenty of flour. \*see dough handling tips
3. Sprinkle the top of the dough with more flour.
4. Using a plastic dough scraper, cut the dough into two pieces.
5. Roll each piece into the flour and place each onto a bread tray.
6. Gently pull and stretch the dough pieces into an long oval shape.

### **CIABATTA**

Sprinkle with a little more flour and allow to rise in a warm, draft free position for 1 hour.  
Bake in a 200°C preheated oven for 30 minutes.

### **TURKISH BREAD**

Brush the dough with egg wash (1 Egg combined with 1 Tablespoon Water) and sprinkle with sesame seeds and nigella seeds (seeds enclosed with Ciabatta Kit).

Allow to rise in a warm, draft free position for 20 minutes.

Bake in a 200°C preheated oven for 10 to 15 minutes.

Wrap breads in a tea towel to cool.

Dough Handling Tips: This is a wet dough, and can be a little tricky to handle.

To remove the dough from your tin, and for further handling, rinse your fingers under cold water - this will act as a barrier preventing dough sticking to your fingers/ implements excessively. Note: Ingredients can be placed into the bread machine and set to Basic Setting to achieve a similar spongy texture.

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**Nationwide Orderline 1300 72 00 37 [www.homebread.com.au](http://www.homebread.com.au)**

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