KIKKOMAN

Ciabatta bread

Total time **180 mins** **10 mins** preparation time **120 mins** proving time **50 mins** cooling time

INGREDIENTS

8 portion(s)

500 g	wheat flour or spelt flour
21 g	dry yeast
40	Kikkoman Naturally Brewed Soy Sauce
250 ml	lukewarm water

PREPARATION

Step 1

Mix dry yeast and soy sauce in warm water. Knead the flour with the water mixture. Put into a bowl and cover with cling film. Leave the dough to rise in a warm place for about an hour. Then put it on a floured work surface. Don't knead the dough anymore, but bring it into shape with a dough scraper. Put it on a baking tray lined with baking paper and let it rest again for another hour. Preheat the oven to 200 degrees and bake the ciabatta for 50 minutes.