

CIABATTA PUREE VARIATIONS

Fruit and vegetable purees can enhance the distinctively airy character of ciabatta in a number of ways. These purees each replace a portion of the master recipe's water amount and provide a burst of flavor. We show you how to incorporate fruit and vegetable purees by machine on page 3-105 and by hand on page 3-123.

Potato Ciabatta

| | INGREDIENTS | WEIGHT | VOLUME | % |
|---|--|--------|------------|-------|
| X | Yukon Gold potato, cooked, peeled, and passed through a ricer* see page 129 | 80 g | 1/3 cup | 15.53 |
| Y | Water | 285 g | 1 1/4 cups | 55.34 |

*Stir the potato and water together before mixing into the dough.

Piquillo Pepper Ciabatta

| | INGREDIENTS | WEIGHT | VOLUME | % |
|---|---------------------------------------|--------|------------|-------|
| X | Piquillo peppers, drained and pureed* | 60 g | 1/3 cup** | 11.65 |
| Y | Water | 300 g | 1 1/3 cups | 58.25 |

*Puree the peppers in a blender until smooth. If the peppers aren't pureeing easily, add some water from the recipe to the blender, then puree the peppers into a smooth paste.

**Before pureeing

Orange Marmalade Ciabatta

| | INGREDIENTS | WEIGHT | VOLUME | % |
|---|-----------------------------|--------|------------|------|
| X | Orange marmalade, prepared* | 45 g | 3 Tbsp | 8.74 |
| Y | Water | 330 g | 1 1/2 cups | 64.1 |

*Use homemade or store-bought

Apricot Ciabatta

| | INGREDIENTS | WEIGHT | VOLUME | % |
|---|--------------------------|--------|------------|------|
| X | Apricot puree, prepared* | 85 g | 2/3 cup | 16.5 |
| Y | Water | 275 g | 1 1/4 cups | 53.4 |

*Use frozen puree; thaw before using.

FLAVOR VARIATION

VITELLO TONNATO CIABATTA

| INGREDIENTS | WEIGHT | VOLUME | SCALING % |
|--------------------------------------|--------|---------|-----------|
| Capers | 40 g | 1/3 cup | 4 |
| Italian parsley, finely chopped | 30 g | 1/2 cup | 3 |
| Bottarga, finely grated using a rasp | 7 g | 1/4 cup | 0.7 |
| Ciabatta* see page 113 | 1 kg | n/a | 100 |

*Substitute Veal Stock (page 422) for the water in the recipe.

| INGREDIENTS | WEIGHT | VOLUME | % |
|--|--------|-----------|-------|
| Fruit or vegetable puree see tables below | X | X | X |
| Water see tables below | Y | Y | Y |
| Salt | 10 g | 2 1/4 tsp | 2.41 |
| Malt syrup | 5 g | 1/2 tsp | 1.19 |
| Instant dry yeast | 1.2 g | 1/2 tsp | 0.29 |
| Liquid levain, mature see page 24 | 60 g | 1/4 cup | 14.29 |
| Poolish see Ciabatta, page 113 | 130 g | 1/2 cup | 30.95 |
| Bread flour | 420 g | 3 cups | 100 |
| Olive oil | 20 g | 2 Tbsp | 4.76 |
| Vital wheat gluten | 2 g | 1 tsp | 0.4 |

For salt, flours, substitutions, and other notes, see pages x-xiii.

These purees contain different amounts of water, so each will affect the dough differently. The proportions of puree we add varies accordingly, as does the amount of water. The purees are added directly to water for the dough. Once combined, reserve 5% of the water (to replace the water in group ① in the master recipe), and mix per our Ciabatta master recipe on page 113. Add the vital wheat gluten in with the flour.

Mincemeat Ciabatta

| | INGREDIENTS | WEIGHT | VOLUME | % |
|---|----------------------|--------|---------------------|-------|
| X | Mincemeat, prepared* | 95 g | 1/2 cup + 2 Tbsp | 18.45 |
| Y | Water | 310 g | 1 1/2 cups | 60.2 |

*Use homemade or store-bought

Pressure-Caramelized Mushroom Ciabatta

| | INGREDIENTS | WEIGHT | VOLUME | % |
|---|--------------------------------------|--------|------------|-------|
| X | Pressure-caramelized mushroom puree* | 80 g | 1/3 cup | 15.53 |
| Y | Water | 280 g | 1 1/3 cups | 54.37 |

*Combine 500 g / 8 1/2 cups sliced shiitake mushroom caps with 113 g / 1/2 cup butter in the base of a pressure cooker. Add 30 g / 2 Tbsp water and 2.5 g / 3/8 tsp baking soda. Pressure-cook for 20 min. Remove from heat, and allow to depressurize. Transfer the contents to a blender, and puree. Leftover mushroom puree can be refrigerated for up to 6 d, or frozen up to 3 mo.

- 1 Strain capers from the brine, pat them dry, and then fry them in 170 °C / 350 °F oil until crispy. Set aside to cool.
- 2 If mixing by hand, add the fried capers, parsley, and bottarga on top of the dough in a single layer after performing the second four-edge fold during bulk fermentation.
- 3 If mixing by machine, add the fried capers, parsley, and bottarga prior to performing any of the folds during bulk fermentation.
- 4 Proceed with the same bulk fermentation, dividing, proofing, and baking steps for the master Ciabatta recipe on page 113.