



Orange Marmalade Ciabatta

	INGREDIENTS	WEIGHT	VOLUME	%
X	Orange marmalade, prepared*	45 g	3 Tbsp	8.74
Y	Water	330 g	1½ cups	64.1

*Use homemade or store-bought

Mincemeat Ciabatta

	INGREDIENTS	WEIGHT	VOLUME	%
X	Mincemeat, prepared*	95 g	½ cup + 2 Tbsp	18.45
Y	Water	310 g	1½ cups	60.2

*Use homemade or store-bought

Apricot Ciabatta

	INGREDIENTS	WEIGHT	VOLUME	%
X	Apricot puree, prepared*	85 g	⅔ cup	16.5
Y	Water	275 g	1¼ cups	53.4

*Use frozen puree; thaw before using.

FLAVOR VARIATION

VITELLO TONNATO CIABATTA

This variation illustrates the degrees of creativity you can take with bread doughs—here, we reimagine vitello tonnato, a traditional Italian veal dish with tuna sauce. Veal stock replaces water in the

dough. Bottarga, a salty cured fish roe, echoes the tuna, and we use capers and parsley for garnish (the capers are first fried).

INGREDIENT	WEIGHT	VOLUME	SCALING %
Capers	40 g	⅓ cup	4
Italian parsley, finely chopped	30 g	½ cup	3
Bottarga, finely grated using a rasp	7 g	¼ cup	0.7
Ciabatta* see page 155	1 kg	n/a	100

*Substitute Veal Stock (see page 5·XX) for the water in the recipe.

- 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 155.

