

PREPPED CIABATTA BREAD

4/5/2024

YIELD: As Needed

SHELF LIFE: 24 hours

EQUIPMENT: Gloves, 350° oven, full sized sheet tray, Mercer serrated bread knife (#23210), 4" deep pan with lid

AMOUNTS

INGREDIENTS

As Needed Ciabatta Loaves

PROCEDURE

1. Pull thaw as needed daily or to the shift, and place them on a sheet tray.
NOTE: Thaw time is 30-45 minutes to 100% thawed.
2. Place in a **350° oven for 4 minutes. SET A TIMER!!**
3. Once timer sounds, pull from the oven, and allow to **completely cool.**
4. After the loaves have cooled, using a mercer serrated knife, cut across the loaf. Use the heel as guide to measure, and score 10 even slices. Then cut through.
5. Transfer the cut loaves into a plastic 4" deep pan, and cover with a lid. Store at room temperature.
6. Label, Date, and Rotate

C:

T:

F/A:

HR: Plastic 4" deep 1/2 pan with lid; Room temperature??

SL: 24 hours