



Quick Herb Ciabatta

Recipe from:
Baking & Roasting Miele Cookbook

Serves:
Makes 20

Ingredients:

Dough

125ml lukewarm milk
125ml lukewarm water
20g fresh yeast or 1 sachet of dried yeast
475g flour
2 tsp salt
2 tbsp oil

Filling

1 onion, finely diced
1 clove garlic, finely diced
1 tbsp oil
1 tbsp chopped parsley
1 tbsp chopped dill
1 tbsp chopped basil
1 egg
1 tbsp crème fraîche
Salt and pepper

Method:

1. Mix together the milk, water and crumbled yeast. Add to the flour, salt and oil and knead to a smooth dough. Set it aside to prove for 30 minutes at room temperature.
2. For the filling, sauté the onion and garlic in the oil. Then add the herbs, egg, crème fraîche, salt and pepper.
3. Knead the dough briefly, and roll out to a rectangle 30cm x 40cm. Spread over the filling, leaving a 2cm border all the way round.
4. Roll up the dough along the shorter side. Transfer to the baking tray, and leave to rise for approximately 30 minutes. Bake it at 170°C using fan plus function for 30 to 35 minutes.

Cooking Tips:

Garlic should always be used fresh. To tell how fresh it is, look at the cloves. They should be nice and firm with a tight fitting skin. They will either be white in colour or have a purple tinge to them. Garlic should be stored somewhere cool and dry, but not in the refrigerator.

Using the Miele Oven, you can select automatic programmes to help achieve perfect cooking, baking or roasting results. There is no need to programme the mode or temperature and duration. You can now enjoy perfectly baked ciabatta with ease.

