

Sourdough Ciabatta Bread

From the Kitchen of Lynnae Hymas

Makes: 2 loaves	Prep Time: 60 min active; 16-20 hours total	Cook Time: 25-30 min
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INGREDIENTS:

- 21 ounces or 3 $\frac{3}{4}$ cups bread flour
- 1 $\frac{1}{4}$ teaspoons yeast
- 1 $\frac{1}{2}$ teaspoons salt
- 10 ounces sourdough starter
- 13 $\frac{1}{2}$ ounces water

For the outside coating:

- 1/3 cup flour
- 2/3 cup corn meal

INSTRUCTIONS:

Add the flour, salt, and yeast to the bowl of a stand mixer, and combine. Add sour dough starter and water to the bowl and mix on low speed with the dough hook for 10 min. The dough should be very soft and sticky. Refrigerate overnight in an airtight container. Set the dough out on the counter and allow to rise for 4 hours at room temperature. Spray a baguette pan with non-stick cooking spray and set aside. Combine 1/3 cup of flour and 2/3 cup corn meal in a bowl and sprinkle onto a clean countertop. Partition the dough into 2 loaves, and coat with mixture of flour and cornmeal. Let the dough rest and rise, or proof, for 60-90 minutes. Bake at 450° F for 25-30 minutes. Using a spray bottle, spray a stream of water into the back of the oven at 0, 5, and 10 minutes. This will help the bread develop its characteristic beautiful hard crust.