

Easy Small Batch Ciabatta Rolls

Prep Time: 10 minutes (+3 hours rising time + 20 minutes cooling time)

Cook Time: 20 minutes

Total Time: 4 hours

Yield: 4 ciabatta rolls



DESCRIPTION

Easy small batch ciabatta rolls are fluffy and airy with a perfect crunchy, crackly crust. They take only 10 minutes to prepare and require no kneading.

INGREDIENTS

- 1 teaspoon **instant yeast**
- 240 grams lukewarm **water**, (approximately 1 cup)
- 300 grams **all-purpose flour** (approximately 2.5 cups)
- 1 teaspoon **salt**



[Bodega-style egg sandwich](#)

INSTRUCTIONS

PREPARE THE DOUGH (1 HOUR RISE TIME):

1. In small cup, dissolve instant yeast in lukewarm water and stir to mix together (the mixture should start to bubble and develop a yeasty aroma). Let it sit for 2 minutes.
2. In a large bowl, add flour and salt (you can add salt after the first rise). Pour in yeast mixture and whisk until fully combined, scraping down the sides of the bowl (there should be no dry flour particles visible). The mixture is very sticky and wet, with an 80% hydration (flour to water ratio).
3. Cover the bowl with plastic wrap and let it sit at room temperature for 1 hour (Note that a higher room temperature will speed up the fermentation process and will cause the dough to rise faster).

STRETCH AND FOLD THE DOUGH (1.5 HOUR RISE TIME):

4. Apply some water onto your hands and stretch and fold the dough in the bowl by folding the edges into the centre, one edge at a time. Wet hands make it easier to work with the dough and it should take you less than a minute to fold all 4 sides. Cover with plastic wrap and let the dough rest for 30 minutes.
5. Repeat this stretch and fold step, then cover with plastic wrap and let the dough rest for another 30 minutes. Then, repeat the stretch and fold step a final time and let it rest for another 30 minutes. After 3 rounds of stretch and folds with 30 minute resting periods, the dough will rise and approximately double in size.

SHAPE THE DOUGH (40 MINUTES RISE TIME):

6. Transfer dough to a floured (I use a mix of all-purpose flour and cornmeal) surface. Note that the dough will still be very sticky and that is okay. Sprinkle dough with a little flour and shape it into a rectangle by gently pulling the dough from underneath. Be careful not to press the dough because the air holes trapped inside might get squeezed out.
7. Roll the dough into a log and press the edge to seal. Divide the rolled dough into 4 equal parts, and place each piece at least two inches
8. apart, onto a well-floured work surface. Let the dough rest for about 40 minutes. This is called the final proofing.

BAKE THE CIABATTA ROLLS:

9. Carefully transfer each dough onto a parchment-lined 8x12-inch baking tray. Because the dough is still quite sticky, dust with flour to help with handling it. Set aside.
10. Fill a baking pan with water and place it in the bottom of your oven. Preheat the oven to 420°F (215°C), and allow it to fill with steam from the water. When the oven is ready, slide the baking tray in and spray some water over the dough immediately. Bake for 20 minutes.
11. Let the bread cool for 20 minutes. To check if the bread is done, you can tap the bottom of the bread with your finger. The bread will sound hollow when they are done.

NOTES

Total time for this recipe is 4 hours. The timing is broken down as follows: 10 minutes prep time, 3 hours and 10 minutes rising time, 20 minutes cook time, and 20 minutes cooling time.