

# Ciabatta Baguette with garlic butter

## Shopping list



Yeast Sponge  
120ml water  
6 g yeast oder 1 tsp dry yeast  
100g flour (Type 550)

Ciabatta  
460ml water  
12g yeast oder 2tsp dry yeast  
Yeast Sponge  
500g flour (Type 550)  
1tsp sugar  
1tbsp salt  
3tsp chopped parsley  
1tsp chopped basil  
2tsp garlic powder or 2-3 garlic cloves

Garlic butter:  
200g Butter  
2tbsp olive oil  
1-2 tsp sea salt  
200g grated cheese  
2-4 garlic cloves  
Some pepper  
3tbsp chopped parsley and other herbs

## Let's bake:

First prepare the yeast sponge on the evening before. Mix yeast with tepid water and let rest shortly. Now add the flour, mix well, cover with foil and let rest overnight at least for eight hours.

On the next day mix the rest of the yeast with tepid water and add the sugar, mix well and let rest shortly. Add the flour and the rest of the ingredients, mix well. Dough will be very wet, let rest covered for up two hours. It should tripled in size. Put dough without kneading on a well floured surface, divide into two pieces. Flour the baking sheet and using a spatula put the dough pieces onto the baking sheet, form into long, thin pieces, without kneading! Let rest for 90 minutes, using a spatula put the sides of the dough again and again back to the middle.

Bake at 220°C-250°C for 20 minutes, if not hollow inside, bake for further 5 minutes. Let cool completely.

For the garlic butter add all ingredients to a high jar and blend together until creamy. Form into a long roll and cover with foil. Cool in the fridge or freezer.

Cut the bread into thin slices – but not completely through, leave the bottom uncut! Cut the butter into small pieces and add into the spaces of the bread. Keep the rest of the butter. Put bread into foil and freeze or keep in the fridge until used. Melt the rest of the butter and brush the bread with the butter. Bake at 150°C for 10-15 minutes.