

Ciabatta con Semola Rimacinata di Grano Duro

(an original Fig Jam and Lime Cordial recipe)

- 300g active sourdough starter (fed at a ratio of one cup water to one cup flour)
- 675g iced water (must be at least fridge cold - this is important)
- 500g bakers/bread flour
- 500g *Semola Rimacinata di Grano Duro* (fine durum wheat semolina flour)
- 18g fine sea salt



A note to my fellow sourdough bakers - the hydration of the dough is approximately 77%, which is quite high, but the durum wheat flour seems to absorb more moisture than regular bakers' flour. Please adjust accordingly if you're using other flours.

1. Measure all the ingredients into a large mixing bowl.
2. Squelch and scrape everything together to form a sticky dough. Scrape your fingers off and cover the bowl with clingfilm.
3. After about an hour, give the dough a quick knead *in the bowl*, and cover it up again. Repeat this procedure when you're next in the kitchen (within the next hour or so). Then cover the dough up and allow it to rise until doubled in size. Place pizza stones into the oven if you're using them, and preheat the oven to maximum (about 250C with fan).
4. *When the oven is hot*, generously dust the bench with rye flour. Scrape the dough onto the bench, flour your hands and gently pat it into a large rectangle. Now fold one third into the middle, and the other third over the top of it, to create a long thick rectangle. You might need to use the scraper to help you, as the dough will be quite sticky and wet.
5. Cut the dough into four roughly equal pieces.
6. Tear off four sheets of parchment paper and with well floured hands and the scraper, gently transfer a cut slice of dough onto a sheet of parchment, giving it a little stretch as you go to emulate the "slipper" that *ciabatta* is so famously named after. The dough will be quite soft and a bit sticky, so dust it with a little more rye flour if necessary, and also make sure you've got plenty of flour on your hands. If you don't have pizza stones, you can place the loaves onto a parchment lined tray instead. The loaves are immediately ready to bake - there's no need for a second prove.
7. Spritz the tops of the dough with water, and immediately slide them onto the pizza stones to bake. Reduce the oven temperature to 220C with fan and bake for 20 minutes, then further reduce to 175C with fan and bake for another 15 - 20 minutes, until the crust is set to your liking. After the first 10 minutes or so, I like to carefully remove the parchment paper from under the loaves to allow the bottoms to brown up (don't bother with this if you're baking on a lined tray). My oven will take four loaves at the one time, but if yours isn't quite as ginormous, you could halve the recipe, or shape the dough into larger loaves to begin with.

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Fig Jam and Lime Cordial

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