

TEST RECIPE

CIABATTA SANDWICH PREP

5/2/2025

YIELD: As Needed

SHELF LIFE: 24 hours

EQUIPMENT: Gloves, 350° oven, white cutting board, Mercer serrated bread knife, full size sheet tray, 4" deep 1/2 pan with lid

AMOUNTS

INGREDIENTS

As Needed Ciabatta Loaves

PROCEDURE

1. Pull thaw as needed daily or to the shift, and place the ciabatta loaves on a sheet tray.
NOTE: Thaw time is 30-45 minutes to 100% thawed.
2. Place in a **350° oven for 4 minutes. SET A TIMER!!**
3. Once timer sounds, pull from the oven and allow to **completely cool.**
4. After the loaves have cooled, using a Mercer serrated knife on a white cutting board, trim both ends off, score **3 even 4 1/4" - 4 1/2" slices.** Then cut through.
NOTE: Ends can be used as croutons.
5. Transfer the slices into a plastic 4" deep 1/2 pan with lid and store at room temperature.
6. Label, Date, and Rotate.

C: Medium to deep brown crush; off white crumb.

T: Not died out; 4 1/4" - 4 1/2" wide.

F/A: Not stale.

HR: 4" deep 1/2 pan with lid; room temperature

SL: 24 hours