



Welcome to the King Arthur Baking School's Virtual Ciabatta class. In this 5-hour class, we'll guide you through the process of making two different variations of this classic Italian bread, as well as two tasty spreads! Please note: this class requires a stand-mixer, and a digital thermometer is recommended. Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. We look forward to baking with you!

INGREDIENTS (total amount needed for the class)

Unbleached All-Purpose Flour: 1360 grams (11 1/2 cups), plus more for dusting work surface

Instant yeast: 9 grams (2 1/2 teaspoons)

Salt: 27 grams (2 3/4 teaspoons)

Olive oil: 67 grams (5 tablespoons), plus more for pan

Parmesan cheese: 90 grams (1 cup), finely grated

Kalamata olives: 227 grams (1 cup)

Garlic: 6 cloves

Unsalted butter: 114 grams (1/2 cup), melted

Fresh parsley: 1 tablespoon, chopped

Fresh rosemary: 1-2 sprigs (optional)

Fresh thyme: 3-4 sprigs (optional)

EQUIPMENT

Scale (preferred) or measuring cup set

Stand mixer with hook attachment

Measuring spoons

Liquid measuring cup

Mixing bowls: 2 large, 2 small

Cake pan or 8"x 8" baking pan OR 9x13 pan

Food processor (optional)

Chef's knife and cutting board

Mixing spoon or spatula (or plastic bowl scraper)

Metal bench knife (or sharp knife)

Digital thermometer (optional)

Parchment paper



Bakers' couche or tea towel for proofing

In this class we will be baking using steam. There are a few good options for how to achieve this in your home oven. Please see the class materials for more detailed information. Some tools and equipment you may need are listed below:

Baking stone or steel (preferred), or baking sheet

and

Some kind of oven safe cover-metal roasting pan with recessed handles or disposable roasting pan with a min of 4" depth

OR

Covered baker/Dutch oven/combo cooker