

# Ciabatta Rolls (OVERNIGHT RECIPE)

YIELD: 12 ROLLS

*Ciabatta's overnight starter and long rises develop wonderful flavor and a light interior texture. The rolls' crusty exteriors make them sturdy enough to support any sandwich.*

## STARTER

**1 ½ cups (6 ¾ ounces) King Arthur Unbleached All-Purpose Flour**

**1 cup (8 ounces) cool water**

**1/16 teaspoon instant or active dry yeast**

## DOUGH

**all of the starter**

**2 teaspoons instant or active dry yeast**

**3 cups (12 ¾ ounces) King Arthur Unbleached All-Purpose Flour**

**2 ¼ teaspoons salt**

**2 tablespoons (¾ ounce) dry milk**

**2/3 cup (5 ¾ ounces) lukewarm water**

**3 tablespoons (1 ¼ ounces) olive oil**

**For the starter:** Mix all of the ingredients together in a small bowl. Cover and let rest at room temperature overnight, or up to 15 hours. It will become bubbly.

**For the dough:** Place all of the dough ingredients (starter included) into a large mixing bowl and beat at medium speed with a paddle for 7 minutes. The dough will be smooth, soft, shiny, and elastic. Transfer the dough to a greased container, cover, and set a timer for 1 hour. When the timer goes off, deflate the dough, cover, and let the dough rise for another hour.

**To shape:** Lightly grease your work surface and two half-sheet baking pans. Grease your hands, too.

Turn the dough onto the greased work surface and divide it into 12 pieces, about 2 ¼ ounces each. Round each into a ball, then gently stretch into flattened disks about 3 ½" wide. Place on the prepared baking sheets, leaving 3" between them.

Cover the rolls with heavily oiled plastic or another inverted sheet pan and allow to rise for 2 to 3 hours, until they start to look puffy. Toward the end of the rise time, preheat the oven to 425°F.

Uncover the rolls and spritz with lukewarm water, then gently but firmly dimple each one with greased fingers, making fairly deep divots. Bake until golden brown, about 18 to 20 minutes. Remove from the oven and let cool on a rack.

NUTRITION INFORMATION PER SERVING (1 roll, 82g): 194 calories, 6g protein, 35g carbohydrates, 3g fat, 1g fiber, 0g saturated fat, 0g trans fat, 0mg cholesterol, 433mg sodium, 1g sugars, 0mg vitamin C, 2mg iron, 23mg calcium.