PIZZA STUNDE.COM RECIPE CARD · KLAUSI

Mini Ciabatta from Leftover Pizza Dough

Two leftover pizza dough balls turn into four airy mini ciabatta. Divided gently, rested briefly, baked until crisp.



PREP	BAKE	RESTING	TOTAL
10 min	19 min	30 min	59 min

Ingredients

for 4 pieces

For the mini ciabatta

- [ ] 2 pcs leftover pizza dough balls – *approx. 280 g each*
- [ ] semola – *for coating*

Method

1. Dust the dough balls with semola and carefully lift them off the surface with a dough scraper. Don't knead them again.
2. Cut each dough ball in half with the scraper, so 2 dough balls become 4 small pieces. Try to press out as little air as possible.
3. Place them on a baking tray lined with baking paper, cover with a slightly damp cloth and let them rest for 30 minutes.
4. Preheat your oven to 220°C top and bottom heat.
5. Bake for 18-20 minutes until risen and golden brown.
6. Let them cool on a wire rack so the bottoms stay crisp.

Photos, tips & questions
Scan or visit pizzastunde.com/en/make-mini-ciabatta-yourself-from-leftover-pizza-dough/

INGREDIENTS & OVENS AT PizzaLaden.at