

## How to Make Perfect Homemade Ciabatta Bread Rolls

Homemade Ciabatta Bread Rolls



**OVEN**  
**450°F**

**TIME**  
**5 min**

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### INGREDIENTS

For the Biga (Starter):

1/4 teaspoon instant yeast

1/2 cup warm water (105-110°F)

1 cup all-purpose flour

For the Final Dough:

1/2 teaspoon instant yeast

1 1/4 cups warm water (105-110°F)

All of the biga (starter)

2 cups all-purpose flour

2 teaspoons salt

Swaps and Notes:

**Flour:** While all-purpose flour works great, a high-quality bread flour will give you an even chewier, more structured crumb.

**Yeast:** This recipe calls for instant yeast, which can be mixed directly into the flour. If you only have active dry yeast, proof it in the warm water for about 5 minutes before adding it to the rest of the ingredients.

**Biga:** The biga, or pre-ferment, is essential for the flavor and structure of ciabatta. Don't skip this step! It's what gives the bread its distinct, slightly tangy flavor.

**Water:** Ciabatta is a high-hydration dough, meaning it's very wet and sticky. This is normal and exactly what you want for that airy texture. Embrace the stickiness!

#### Step-by-Step Instructions:

**Make the Biga (The Night Before):** In a large bowl, whisk together the 1/4 teaspoon instant yeast and 1/2 cup warm water. Add 1 cup of all-purpose flour and mix until a sticky dough forms. Cover the bowl with plastic wrap and let it sit on your kitchen counter overnight, or for at least 8-12 hours. It should look bubbly and slightly puffed up in the morning.

**Combine the Final Dough:** The next day, add the remaining 1/2 teaspoon of instant yeast and 1 1/4 cups of warm water to the biga. Mix until the biga is mostly dissolved. Then, add the 2 cups of all-purpose flour and 2 teaspoons of salt.

**Mix the Dough:** Using a wooden spoon or spatula, mix the dough until all the flour is hydrated and you have a very shaggy, sticky mass. Do not knead it! This is a no-knead dough.

**First Rise (Bulk Fermentation):** Cover the bowl with plastic wrap and let it rise in a warm place for 1.5-2 hours. The dough should double in size and be filled with bubbles.

**Shape the Rolls:** Heavily flour your countertop. Gently scrape the dough out onto the floured surface, being careful not to deflate it. Use a bench scraper or knife to divide the dough into 6-8 equal portions. Dust the tops with more flour.

**Second Rise:** Place the rolls on a baking sheet lined with parchment paper. Cover loosely with a tea towel and let them rise for another 30-45 minutes.

**Preheat Oven:** While the rolls are rising, preheat your oven to 450°F (230°C). Place a baking stone or a heavy-duty baking sheet on the middle rack to get hot.

**Bake:** Carefully transfer the rolls (on the parchment paper) onto the preheated stone or baking sheet. Bake for 18-22 minutes, or until the rolls are a beautiful golden brown and sound hollow when tapped on the bottom.

**Cool:** Let the rolls cool on a wire rack for at least 15-20 minutes before slicing into them. This is crucial for the internal crumb to set properly.

#### Tips for Success:

**Use a Scale:** Baking bread is much more accurate with a kitchen scale. The weights of flour can vary, and a scale ensures you get the right high-hydration consistency.

**Don't Be Afraid of a Wet Dough:** Ciabatta dough is supposed to be very wet. The key is to use plenty of flour on your hands and work surface when you're shaping the rolls.

**Long Rise is Key:** The long, slow fermentation of the biga is where all the deep flavor develops. Patience is a virtue here.

Listen for the Hollow Sound: Tapping the bottom of the roll to hear a hollow sound is a great way to test for doneness.

Serving Suggestions and Pairings:

Nutritional Information (per serving, approximate):

Calories: 220 kcal

Carbohydrates: 45g

Protein: 8g

## DIRECTIONS

1. **Make the : Biga (The Night Before):** In a large bowl, whisk together the 1/4 teaspoon instant yeast and 1/2 cup warm water. Add 1 cup of all-purpose flour and mix until a sticky dough forms. Cover the bowl with plastic wrap and let it sit on your kitchen counter overnight, or for at least 8-12 hours. It should look bubbly and slightly puffed up in the morning.
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12. **Long : Rise is Key:** The long, slow fermentation of the biga is where all the deep flavor develops. Patience is a virtue here.
13. **Listen for the : Hollow Sound:** Tapping the bottom of the roll to hear a hollow sound is a great way to test for doneness.
14. **Serving Suggestions and Pairings:** These ciabatta rolls are perfect for so many things! Use them to make an incredible sandwich with fresh mozzarella, tomato, and basil. Serve them alongside a hearty soup or stew, or just toast them up for breakfast with a little jam. They also make a fantastic appetizer when served with a simple olive oil and balsamic vinegar for dipping.
15. **Nutritional Information (per serving, approximate):**  
Calories: 220 kcal
16. **Carbohydrates:** 45g
17. **Protein:** 8g
18. **Fat:** 1g
19. **Saturated : Fat:** 0g
20. **Cholesterol:** 0mg
21. **Sodium:** 400mg
22. **Fiber:** 2g
23. **Sugar:** 1g
24. **Disclaimer:** Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
25. **Storage and Leftover Tips:** Homemade ciabatta is best eaten on the day it's baked. However, you can store it in a paper bag at room temperature for 1-2 days. To refresh it, just mist it with a little water and pop it in a hot oven for a few minutes. For longer storage, you can freeze the rolls in an airtight bag for up to a month. Thaw at room temperature and refresh in the oven.

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/how-to-make-perfect-homemade-ciabatta-bread-rolls/>