

[chuh-bah-tuh]

**INGREDIENTS** *Wheat Flour, Olive Oil, Water, Yeast, Salt*

**FORMS** *Rustic Ciabatta Loaf, Ciabatta Log, Ciabatta Sandwich Roll*

**DERIVATIONS** *Chile Cheddar Ciabatta, Chocolate Cherry Ciabatta*

**U**tica Bread Ciabatta is made with a very high percentage of water, a long fermentation and multiple folds, yielding a large and lofty loaf. Our Ciabatta is delicious and exciting with a crunchy crust and a light airy crumb. We don't skimp on the California Olive Oil in this dough, leaving a fantastic floral, grassy background note of olives behind the deep wheat flavors of this authentic Ciabatta bread.

Ciabatta is a relatively modern bread, developed only in the late part of the 20th century. The idea of ciabatta was born out of a need to respond to the popularity of the Baguette. In just a few short decades, the popularity of Ciabatta has infinitely grown, as the demand for pressed sandwiches, or Panini has catapulted the awareness of this simply delicious bread.

**{Baker's Choice}**

Even though he is a native Frenchman, Jean-Marie loves this bread and the way it pairs with other foods.



**Great ciabatta. Great city.**

**A SIMPLE USAGE FOR CIABATTA**

The airiness of this bread makes it perfect for the pressed sandwich style of Panini.

This bread is born of good olive oil, and thus it is a wonderful bread to drag through your favorite finishing oil.

Serve a loaf with some good aged cheese and a dish of olives....

**MORE IDEAS FOR CIABATTA**

We find it to be the best bread in our line for that quintessential late summer Caprese Sandwich of Basil Pesto, Farm Tomato, Mozzarella....

Ciabatta makes a fantastic crouton ~ toasted and tossed with some dried herbs and yup, you guessed it ~ more Olive Oil.



CIABATTA