

Choco Fever Dream

Small Batch Ciabatta Rolls – Easy Homemade Bread

15 min Prep time	**20 min** Cook time	**35 min** Total time
6 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Dough

- [ ] 3 cups bread flour
- [ ] 1 cup warm water
- [ ] 1 tsp active dry yeast
- [ ] 2 tbsp olive oil
- [ ] 1 tsp sea salt
- [ ] 1 tsp honey (optional)

Instructions

1. In a bowl, dissolve yeast in warm water with honey; let sit 5 minutes until frothy.
2. Add flour, olive oil, and salt; mix until a shaggy dough forms. banana bread gave me the idea to keep the mixture loose.
3. Cover the bowl with a damp cloth and let the dough rise in a warm spot for 1 hour, until doubled.
4. Turn the dough onto a floured surface, gently fold it a few times, then shape into 6 oval rolls.
5. Place rolls on a pre-heated baking sheet, spray lightly with water, and let rest 15 minutes.
6. Bake in a 425°F (220°C) oven for 20 minutes, or until the crust is deep golden. For extra shine, you can brush with a bit of olive oil after baking.

Nutrition per serving

180 kcal	6 g	33 g	4 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too wet, sprinkle a tablespoon of flour at a time.
- A short rest after shaping lets the gluten relax, giving a better crumb.
- For a chewier crust, add a tablespoon of semolina to the baking surface.