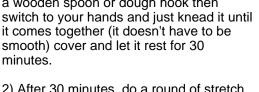# Ciabatta Rolls

Recipe by: Laura Vitale

Makes 6

Prep Time: 20 minutes
Cook Time: 35 minutes

Ingredients
__4 cups of All Purpose Flour
__1 tsp of Instant Yeast
__2 tsp of Sugar
__2-1/2 tsp of Salt (I use Coarse Kosher Salt, if using fine salt just use 2 tsp)
__1 Tbsp of Olive Oil
__1-3/4 cup of Warm Water

1) In a large bowl, add the flour, yeast and sugar, give it a stir, then add in the water, oil and salt and get it started by mixing with a wooden spoon or dough hook then switch to your hands and just knead it until it comes together (it doesn't have to be smooth) cover and let it rest for 30 minutes.

2) After 30 minutes, do a round of stretch and folds, let it rest 30 minutes, repeat, let it rest 30 minutes then repeat one last time. After the 3rd round of stretch and folds, cover and let it rise until a little more than doubled in volume, should take between 1-2 hours depending on how warm the environment is.

3) When your dough is almost ready, preheat your oven to 425 degrees, position one at the very bottom of the oven and another in the middle of the oven and allow the preheat with a pan on the bottom rack for at least 30 minutes.

4) Carefully remove the dough from he bowl onto a lightly floured surface, do your best not to deflate the dough and shape it as best you can into a square, about 12x12 inches in size, then cut into 6 pisces (2 lines down each direction) carefully move the rolls onto your prepared pan, sprinkle with a touch of flour then place the baking sheet in the middle of the oven, add 2 cups of water to the tray in on the bottom rack, immediately close the oven door, bake for 20 minutes then remove the water baking dish and bake another 10-15 minutes or until golden brown. Allow to cool a bit before serving.