Ciabatta Rolls

Biga

3 cups flour

1/2 cup white whole wheat flour

2 cups water

1/4 teaspoon yeast

Dough

5 cups flour

1 cup water

4 teaspoons salt

1 teaspoon yeast

For the biga: Mix all of the ingredients together in a large bowl.

Cover and let reset at room temperature 12-20 hours.

For the dough: Mix the biga with remaining ingredients in stand mixer.

Knead for 4 minutes.  Place in a greased bowl, cover and let rest 1-2 hours.

Turn dough out onto floured countertop.

Shape into a rectangle.

Use a knife to cut dough into 3 inch squares.

Place squares on a silpat lined baking sheet, cover and let rise 45 minutes.

Bake 13 minutes at 450.