



## EASTER SCHIACCIATA

### STEP 1

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#### INGREDIENTS

DOLCE FORNO	g 700
WATER	g 270
UNSALTED BUTTER 82% FAT	g 100
FRESH YEAST	g 40

#### PREPARATION

Knead all the ingredients of the first dough until a smooth aspect is obtained; the dough temperature should be 26-28°C. Put in a rising room at 28-30°C until the volume has tripled (about 3 hours). Add all the ingredients to the first dough and knead until a smooth aspect is obtained. Divide into 500 g pieces and roll them up; let rest for 30 minutes at 26-28°C and place them on racks or into moulds. Put in a rising room at 28-30°C with humidity of 50-60% for 80-90 minutes. Sprinkle with a beaten egg, bake at 170-180°C for 40 minutes.

### STEP 2

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#### INGREDIENTS

DOLCE FORNO	g 600
EGGS	g 100
EGG YOLKS	g 100
UNSALTED BUTTER 82% FAT	g 200
CASTER SUGAR	g 90
SALT	g 10
	g 40-50

#### AMBASSADOR'S TIPS

You can replace DOLCE FORNO with [DOLCE FORNO MAESTRO](#) and follow the same recipe.