



EASTER SCHIACCIATA

STEP 1

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

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.