



## 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.