EASTER SCHIACCIATA

Intermediate level

DOLCE FORNO	700g
water - (28-30°C)	270g
unsalted butter 82% fat - (morbido)	100g
fresh yeast	40g

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.