

Ensimada Dough

Double Batch	Ingredient	Single Batch
7 cups, 980 g	All-purpose flour, 100%	3 ½ cups, 490 g
1 ½ Tbsp, 14 g	Yeast, 1.4%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Salt, 2%	¾ Tbsp, 11 g
¼ cup, 50 g	Sugar, 5%	2 Tbsp, 25 g
4, 192 g	Eggs, slightly beaten, 20%	2, 96 g
¼ cup, 55 g	Olive oil, 6%	2 Tbsp, 28 g
2 ¼ cups, 551 g	Milk, warmed to 105-115 degrees, 56%	1 cup plus 2 Tbsp, 276 g

In a large bowl, stir together the flour, yeast, salt and sugar. Make a cup in the center of the dry ingredients and add the eggs, olive oil and milk. Stir until smooth, then stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for 2 hours then refrigerate OR refrigerate immediately and use in 12-48 hours.