



MEDITERRANEAN SOMBRERO

THE DOUGH

INGREDIENTS

SOFT BREAD 50%

GRAN MEDITERRANEO

UNSALTED BUTTER 82% FAT

EXTRA VIRGIN OLIVE OIL

FRESH YEAST

CASTER SUGAR

WATER

g 1000

g 1000

g 100

g 100

g 50

g 30

g 950

PREPARATION

knead for 3 minutes on first speed and for 9-10 minutes on second speed. Specified times are for the spiral mixers, knead until you obtain a smooth and elastic dough.

Let the dough rest for 20 minutes at room temperature.

STEP 2

INGREDIENTS

GRANSFOGLIA

WATER

MARBUR CROISSANT 20%

KASTLE CROISSANT

MARVIK CROISSANT

g 1000

g 500

g 700

FINAL COMPOSITION

Divide the dough into 80 grams pieces.

Shape the dough into small balls, place on trays covered with parchment paper and let them rest for 5 minutes.

Flatten the balls into pizzette.

Stuff the surface with prosciutto cotto or mortadella, mozzarella cubes, pitted black olives and a little tomato sauce.

Brush the edges of the pizzette with egg wash.

Close with a thin disk of shortcrust pastry of the same dimension of the pizzette and seal well.

Place in the proofer at 28-30°C for about 1 hour. Brush the surface again with salted egg wash and sprinkle with DECORGRAIN or MAIS DECO'.

Bake at 210-22°C for about 20 minutes.



RECIPE CREATED FOR YOU BY PIERO GERVASI

PASTRY CHEF