



## TURMERIC, TOMATO AND SQUID INK BUN

### BUN DOUGH

#### INGREDIENTS

SOFT BREAD 50%

FLOUR

FRESH MILK

SUNFLOWER SEED OIL

FRESH YEAST

#### PREPARATION

- |       |   |
|-------|---|
| g 300 | Mix all the ingredients together until you obtain a homogeneous dough                 |
| g 300 | add to obtain the 3 types:  |
| g 300 | 30g turmeric and 30g of water for basic mixture                                       |
| g 25  | 30g squid ink on basic mixture  |
| g 20  | 300g of tomato puree instead of milk in the basic dough + water-soluble red colouring |
|       | let it rise at 30 degrees and cook at 180 degrees for 10 minutes                      |

#### FINAL COMPOSITION

Fill the sandwiches with cured meats, vegetables and sauces as desired



**RECIPE CREATED FOR YOU BY CIRO CHIUMMO**

PASTRY CHEF

#### **AMBASSADOR'S TIPS**

TO COMBINE WITH THE NON-ALCOHOLIC MOJITO COCKTAIL:

30 ML RAVIFRUIT MOJITO PUREA, 15 ML LIME JUICE, 10ML LIQUID SUGAR, 45ML GINGER AND MANGO INFUSION