



## CARAMEL CRUMBLE MARITZZO

### MARITZZO

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#### INGREDIENTS

DOLCE FORNO  
CACAO IN POLVERE  
WATER  
MILK 3.5% FAT  
EGGS  
UNSALTED BUTTER 82% FAT  
YEAST  
SALT

g 2000  
g 25  
g 250  
g 300  
g 300  
g 300  
g 80  
g 25

#### PREPARATION

Mix all the ingredients, except for the butter that will be added in more than once in the end of the mixing.

The dough will be soft and smooth.

Let it rest (well covered) to rise at 30°C for 1 hour.

Divide into pieces of about 60 grams, roll up and let it rise at 30°C with relative humidity of 70-80% for 2 hours.

Bake at 180-190°C for 13-15 minutes.

### CARAMEL FILLING

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#### INGREDIENTS

CHOCOCREAM CARAMEL FLEUR DE SEL

## WHIPPED CREAM

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### INGREDIENTS

LIQUID CREAM 35% FAT	g 1000
LILLY NEUTRO	g 80
WATER	g 80
CASTER SUGAR	g 50

## CARAMEL CRUMBLE GLAZE

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### INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE

To Taste

### PREPARATION

Heat at 32-35°C.

### FINAL COMPOSITION

Cut the maritozzi in half and stuff them with caramel filling and then with the whipped cream.  
Place in the fridge or in the blast chiller on positive program for 10-15 minutes until a stabilized cream is obtained.  
Cover half of the maritozzo with caramel glaze and wait until complete crystallization.



**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER