



SALTY MARITOZZO

WITH CREMA SNACK

DIFFICULTY LEVEL



DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
ALL-PURPOSE FLOUR
MILK
EGGS
FRESH YEAST
EGG YOLK
SOFTENED BUTTER
SALT

g 1000
g 1000
g 800
g 250
g 40
g 120
g 460
g 40

PREPARATION

Mix DOLCE FORNO MAESTRO, yeast, milk eggs until you obtain a soft, smooth paste velvety. Add the egg yolk and salt and mix until completely absorbed. Finally add the additional butter resumed.

Divide into slightly oval-shaped 60 g balls, quibble and insert into the appropriate stamps. Press well with your hand inside the mold regularize the pasta in the baking cup.

Leave to rise in a cell at 28-30°C with relative humidity by 70-80% until the top of the dough I didn't reach the top edge of the baking cup

DECORATION

INGREDIENTS

EGGS
WATER

To Taste
To Taste

PREPARATION

brush the Maritozzi before baking

INGREDIENTS

CREMA SNACK

MILK

LIQUID CREAM

PREPARATION

g 200 Whip the SNACK CREAM, milk and cream in a planetary mixer.
g 400 Add other ingredients to taste.
g 400



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER