



## 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