



## 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