



## MEDITERRANEAN SOMBRERO

### THE DOUGH

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#### INGREDIENTS

SOFT BREAD 50%	g 1000
GRAN MEDITERRANEO	g 1000
UNSALTED BUTTER 82% FAT	g 100
EXTRA VIRGIN OLIVE OIL	g 100
FRESH YEAST	g 50
CASTER SUGAR	g 30
WATER	g 950

#### PREPARATION

knead for 3 minutes on first speed and for 9-10 minutes on second speed. Specified times are for the spiral mixers, knead until you obtain a smooth and elastic dough.

Let the dough rest for 20 minutes at room temperature.

### STEP 2

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#### INGREDIENTS

GRANSFOGLIA	g 1000
WATER	g 500
MARBUR CROISSANT 20%	g 700
KASTLE CROISSANT	
MARVIK CROISSANT	

## FINAL COMPOSITION

Divide the dough into 80 grams pieces.

Shape the dough into small balls, place on trays covered with parchment paper and let them rest for 5 minutes.

Flatten the balls into pizzette.

Stuff the surface with prosciutto cotto or mortadella, mozzarella cubes, pitted black olives and a little tomato sauce.

Brush the edges of the pizzette with egg wash.

Close with a thin disk of shortcrust pastry of the same dimension of the pizzette and seal well.

Place in the proofer at 28-30°C for about 1 hour. Brush the surface again with salted egg wash and sprinkle with DECORGRAIN or MAIS DECO'.

Bake at 210-22°C for about 20 minutes.



**RECIPE CREATED FOR YOU BY PIERO GERVASI**

PASTRY CHEF