



MEDITERRANEAN SOMBRERO

THE DOUGH

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

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