



## TURMERIC, TOMATO AND SQUID INK BUN

### BUN DOUGH

#### INGREDIENTS

SOFT BREAD 50%  
FLOUR  
FRESH MILK  
SUNFLOWER SEED OIL  
FRESH YEAST

#### PREPARATION

g 300 Mix all the ingredients together until you obtain a homogeneous dough  
g 300 add to obtain the 3 types:  
g 300 30g turmeric and 30g of water for basic mixture  
g 25 30g squid ink on basic mixture  
g 20 300g of tomato puree instead of milk in the basic dough + water-soluble red colouring  
let it rise at 30 degrees and cook at 180 degrees for 10 minutes

#### FINAL COMPOSITION

Fill the sandwiches with cured meats, vegetables and sauces as desired



**RECIPE CREATED FOR YOU BY CIRO CHIUMMO**

PASTRY CHEF

**AMBASSADOR'S TIPS**

TO COMBINE WITH THE NON-ALCOHOLIC MOJITO COCKTAIL:

30 ML RAVIFRUIT MOJITO PUREA, 15 ML LIME JUICE, 10ML LIQUID SUGAR, 45ML GINGER AND MANGO INFUSION