

MEDITERRANEAN SOMBRERO

Intermediate level



RECIPE CREATED BY:

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Pasticciere

THE DOUGH

SOFT BREAD 50% GRAN MEDITERRANEO	1000g	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.
unsalted butter 82% fat	100g	
extra virgin olive oil	100g	
fresh yeast	50g	
caster sugar	30g	
water	950g	

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.

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Extraordinary made simple.