

MEDITERRANEAN SOMBRERO

THE DOUGH

INGREDIENTS	PREPARATION
SOFT BREAD 50%	knead for 3 minutes on first speed and for 9-10 minutes on second speed.
GRAN MEDITERRANEO 1000g	Specified times are for the spiral mixers, knead until you obtain a smooth
unsalted butter 82% fat 100g	and elastic dough.
extra virgin olive oil 100g	Let the dough rest for 20 minutes at room temperature.
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.