



MEDITERRANEAN SOMBRERO

🏠 Intermediate level



RECIPE CREATED BY:

Piero Gervasi
Pasticciere

THE DOUGH

[SOFT BREAD 50%](#)

[GRAN MEDITERRANEO](#)

unsalted butter 82% fat
extra virgin olive oil
fresh yeast
caster sugar
water

1000g
1000g
100g
100g
50g
30g
950g

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.

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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GROUP

Extraordinary
made simple.