



# SOFT MEDITERRANEAN PIZZETTA

👤 Intermediate level



**RECIPE CREATED BY:**

Piero Gervasi  
Pasticciere

## SOFT BREAD 50%

### GRAN MEDITERRANEO

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

1000g  
1000g  
100g  
100g  
30g  
50g  
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 at room temperature for 20 minutes.

## FINAL COMPOSITION

Divide it 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.

Place them in the proofer at 28-30°C for about one hour.

Garnish the surface of the pizzette with the tomato sauce, fried aubergines, basil pesto, mozzarella cubes, and a sprinkle of parmigiano cheese.

Bake at 220°C for 15 minutes.

**irca**  
GROUP

Extraordinary  
made simple.