

SOFT MEDITERRANEAN PIZZETTA

Intermediate level



RECIPE CREATED BY:

Piero Gervasi

Pasticciere

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