



SOFT MEDITERRANEAN PIZZETTA

Chef Intermediate level

INGREDIENTS

SOFT BREAD 50%

GRAN MEDITERRANEO

unsalted butter 82% fat

extra virgin olive oil

caster sugar

fresh yeast

water

PREPARATION

1000g Knead for 3 minutes on first speed and for 9-10 minutes on second speed.

1000g Specified times are for the spiral mixers, knead until you obtain a smooth
100g and elastic dough.

100g Let the dough rest at room temperature for 20 minutes.

30g

50g

950g

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 parmesan cheese.

Bake at 220°C for 15 minutes.