

SOFT MEDITERRANEAN PIZZETTA

INGREDIENTS PREPARATION SOFT BREAD 50% 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 GRAN MEDITERRANEO unsalted butter 82% fat 100g and elastic dough. 100a Let the dough rest at room temperature for 20 minutes. extra virgin olive oil caster sugar 30g fresh yeast 50g water 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 parmigiano cheese.

Bake at 220°C for 15 minutes.