



STUFFED AND SOFT DUMPLING

chef Intermediate level

INGREDIENTS

SOFT BREAD 50%

white bread flour

salt

unsalted butter 82% fat

extra virgin olive oil

fresh yeast

caster sugar

water

PREPARATION

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

1000g Specified times are for spiral mixers, knead until you obtain a smooth and
5g elastic dough.

130g

100g

50g

30g

1000g

Final composition

Divide the dough into 80 grams pieces and shape them into balls. Let them rest for another 5 minutes.

Use a dough sheeter or a rolling-pin to roll the shortcrust pastry out to a thickness of 4 mm.

Stuff on one side (2 options):

First option: prosciutto cotto, a little tomato sauce and mozzarella cubes.

Second option: curry philadelphia, smoked salmon and mozzarella cubes.

Brush the edges of the dough with egg wash. Shape the pieces into dumplings and seal well the edges.

Place in the proofer at 28-30°C for about 1 hour.

Brush again the surface with egg wash and sprinkle with sesame or poppy seeds.

Bake at 220°C for about 15-17 minutes