

STUFFED AND SOFT DUMPLING

INGREDIENTS	PREPARATION
<u>SOFT BREAD 50%</u> 1000g	Knead for 3 minutes on first speed and for 9-10 minutes on second speed.
white bread flour 1000g	Specified times are for spiral mixers, knead until you obtain a smooth and
salt 5g	elastic dough.
unsalted butter 82% fat 130g	
extra virgin olive oil 100g	
fresh yeast 50g	
caster sugar 30g	
water 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