

STUFFED AND SOFT DUMPLING

Intermediate level



RECIPE CREATED BY:

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Pasticciere

SOFT BREAD 50%	1000g
white bread flour	1000g
salt	5g
unsalted butter 82% fat	130g
extra virgin olive oil	100g
fresh yeast	50g
caster sugar	30g
water	1000g

Knead for 3 minutes on first speed and for 9-10 minutes on second speed.
Specified times are for spiral mixers, knead until you obtain a smooth and elastic dough.

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