



# SOFT IRIS

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 the spiral mixers, knead until you obtain a smooth  
5g and elastic dough.

130g Let the dough rest at room temperature for 20 minutes

100g

50g

30g

1000g

## Final composition

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Divide the dough into 50 grams pieces.

Shape the dough pieces into small balls and let it proof at 30°C for about one hour.

Bake at 220°C, with initial steam, for 12-15 minutes

Let it cool and store well covered for one night.

Dig a good part of the breadcrumb from the bottom of the ball but keep the top of the dough.

Stuff with: sauteed with oil and garlic cherry tomatoes, bechamel (high consistency) and mozzarella cubes.

Close the ball with the top previously set aside.

Mix the water, flour, and eggs to prepare a batter.

Dip the stuffed iris in the batter and bread with a mixture made of breadcrumb and MAIS DECO' (500g + 100g).

Bread once again and store in the fridge for 1 hour.

Fry in a vegetable oil at 180°C for about 5-6 minutes until they reach the golden brown.