

SOFT IRIS

Intermediate level



RECIPE CREATED BY:

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Pasticciere

SOFT BREAD 50%	1000g	Knead for 3 minutes on first speed and for 9-10 minutes on second speed.
white bread flour	1000g	Specified times are for the spiral mixers, knead until you obtain a smooth and elastic dough.
salt	5g	Let the dough rest at room temperature for 20 minutes
unsalted butter 82% fat	130g	
extra virgin olive oil	100g	
fresh yeast	50g	
caster sugar	30g	
water	1000g	

FINAL COMPOSITION

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.