



# CARAMEL CRUMBLE MARITOZZO

👤 Intermediate level



**RECIPE CREATED BY:**

Marco De Grada  
Pastry chef

## MARITOZZO

DOLCE FORNO

CACAO IN POLVERE

water  
milk 3.5% fat  
eggs  
unsalted butter 82% fat  
yeast  
salt

2000g  
25g  
250g  
300g  
300g  
300g  
80g  
25g

Mix all the ingredients, except for the butter that will be added in more than once in the end of the mixing. The dough will be soft and smooth. Let it rest (well covered) to rise at 30°C for 1 hour. Divide into pieces of about 60 grams, roll up and let it rise at 30°C with relative humidity of 70-80% for 2 hours. Bake at 180-190°C for 13-15 minutes.

## CARAMEL CRUMBLE GLAZE

CHOCOSMART CARAMEL CRUMBLE

qb Heat at 32-35°C.

## FINAL COMPOSITION

Cut the maritozzi in half and stuff them with caramel filling and then with the whipped cream. Place in the fridge or in the blast chiller on positive program for 10-15 minutes until a stabilized cream is obtained. Cover half of the maritozzo with caramel glaze and wait until complete crystallization.



Extraordinary  
made simple.