

CARAMEL CRUMBLE MARITOZZO

Intermediate level



RECIPE CREATED BY:

Marco De Grada

Pastry chef

MARITOZZO

DOLCE FORNO	2000g	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.
CACAO IN POLVERE	25g	
water	250g	
milk 3.5% fat	300g	
eggs	300g	
unsalted butter 82% fat	300g	
yeast	80g	
salt	25g	

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.

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Extraordinary made simple.