



# CARAMEL CRUMBLE MARITOZZO

chef Intermediate level

## MARITOZZO

### INGREDIENTS

DOLCE FORNO

CACAO IN POLVERE

water

milk 3.5% fat

eggs

unsalted butter 82% fat

yeast

salt

### PREPARATION

2000g Mix all the ingredients, except for the butter that will be added in more than 25g once in the end of the mixing.

250g The dough will be soft and smooth.

300g Let it rest (well covered) to rise at 30°C for 1 hour.

300g Divide into pieces of about 60 grams, roll up and let it rise at 30°C with 300g relative humidity of 70-80% for 2 hours.

80g Bake at 180-190°C for 13-15 minutes.

25g

## CARAMEL CRUMBLE GLAZE

### INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE

### PREPARATION

qb Heat at 32-35°C.

## Final composition

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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 maritocco with caramel glaze and wait until complete crystallization.