



MARITOZZI

👤 Basic level

INGREDIENTS

PANDORA GRAN SVILUPPO

eggs
unsalted butter 82% fat
fresh yeast
water

PREPARATION

1.000g Knead all the ingredients together, apart from butter, until a smooth, velvety
200g consistency is obtained. Add the butter previously melted at low
100g temperature. Roll up and leave to rest at room temperature (20-22°C) for
50g about 30 minutes. Divide the dough into 70-90 gramme pieces, roll up and
200g roll out into long loaf shapes. Leave to rise at 28-30°C with relative humidity
of about 70% for 50-70 minutes. Glaze with beaten egg and bake at 190-
200°C for 15-18 minutes.