



SALTY MARITOZZO

👤 Intermediate level

with crema snack



RECIPE CREATED BY:

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Pasticciere e Gelatiere

DOUGH

DOLCE FORNO MAESTRO

all-purpose flour
milk
eggs
fresh yeast
egg yolk
softened butter
salt

1000g
1000g
800g
250g
40g
120g
460g
40g

Mix DOLCE FORNO MAESTRO, yeast, milk eggs until you obtain a soft, smooth paste velvety. Add the egg yolk and salt and mix until completely absorbed. Finally add the additional butter resumed.

Divide into slightly oval-shaped 60 g balls, quibble and insert into the appropriate stamps. Press well with your hand inside the mold regularize the pasta in the baking cup.

Leave to rise in a cell at 28-30°C with relative humidity by 70-80% until the top of the dough I didn't reach the top edge of the baking cup

DECORATION

eggs
water

qb
qb

brush the Maritzozi before baking

FILLING WITH CREMA SNACK

CREMA SNACK
milk
liquid cream

200g
400g
400g

Whip the SNACK CREAM, milk and cream in a planetary mixer.
Add other ingredients to taste.

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GROUP

Extraordinary
made simple.