

SALTY MARITOZZO

Intermediate level

with crema snack



RECIPE CREATED BY:

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Pasticciere e Gelatiere

DOUGH

DOLCE FORNO MAESTRO	1000g	Mix DOLCE FORNO MAESTRO, yeast, milk
all-purpose flour	1000g	eggs until you obtain a soft, smooth paste
milk	800g	velvety. Add the egg yolk and salt and mix
eggs	250g	until completely absorbed. Finally add the additional butter
fresh yeast	40g	resumed.
egg yolk	120g	Divide into slightly oval-shaped 60 g balls,
softened butter	460g	quibble and insert into the appropriate stamps.
salt	40g	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	qb	brush the Maritozzi before baking
water	qb	

FILLING WITH CREMA SNACK

CREMA SNACK	200g	Whip the SNACK CREAM, milk and cream in a planetary
milk	400g	mixer.
liquid cream	400g	Add other ingredients to taste.

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Extraordinary made simple.