



SALTY MARITOZZO

👨🍳 Intermediate level

with crema snack

dough

INGREDIENTS

DOLCE FORNO MAESTRO

all-purpose flour

milk

eggs

fresh yeast

egg yolk

softened butter

salt

PREPARATION

1000g Mix DOLCE FORNO MAESTRO, yeast, milk
 1000g eggs until you obtain a soft, smooth paste
 800g velvety. Add the egg yolk and salt and mix
 250g until completely absorbed. Finally add the additional butter
 40g resumed.
 120g Divide into slightly oval-shaped 60 g balls,
 quibble and insert into the appropriate stamps.
 460g Press well with your hand inside the mold
 40g 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

INGREDIENTS

eggs
water

PREPARATION

brush the Maritozzi before baking

filling with crema snack

INGREDIENTS

CREMA SNACK
milk
liquid cream

PREPARATION

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