



SALTY MARITOZZO

chef 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,
460g quibble and insert into the appropriate stamps.
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

INGREDIENTS

eggs
water

PREPARATION

brush the Maritzzi 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