



# 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,  
 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

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### INGREDIENTS

eggs  
water

### PREPARATION

qb brush the Maritozzi before baking  
qb

## filling with crema snack

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### 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



RECIPE CREATED BY:

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PASTICCIERE E GELATIERE