



MEDITERRANEAN SOMBRERO

THE DOUGH

INGREDIENTS

| | |
|-------------------------|--------|
| SOFT BREAD 50% | g 1000 |
| GRAN MEDITERRANEO | g 1000 |
| UNSALTED BUTTER 82% FAT | g 100 |
| EXTRA VIRGIN OLIVE OIL | g 100 |
| FRESH YEAST | g 50 |
| CASTER SUGAR | g 30 |
| WATER | g 950 |

PREPARATION

knead for 3 minutes on first speed and for 9-10 minutes on second speed. Specified times are for the spiral mixers, knead until you obtain a smooth and elastic dough.

Let the dough rest for 20 minutes at room temperature.

Step 2

INGREDIENTS

| | |
|----------------------|--------|
| GRANSFOGLIA | g 1000 |
| WATER | g 500 |
| MARBUR CROISSANT 20% | g 700 |
| KASTLE CROISSANT | |
| MARVIK CROISSANT | |

FINAL COMPOSITION

Divide the dough into 80 grams pieces.

Shape the dough into small balls, place on trays covered with parchment paper and let them rest for 5 minutes.

Flatten the balls into pizzette.

Stuff the surface with prosciutto cotto or mortadella, mozzarella cubes, pitted black olives and a little tomato sauce.

Brush the edges of the pizzette with egg wash.

Close with a thin disk of shortcrust pastry of the same dimension of the pizzette and seal well.

Place in the proofer at 28-30°C for about 1 hour. Brush the surface again with salted egg wash and sprinkle with DECORGRAIN or MAIS DECO'.

Bake at 210-22°C for about 20 minutes.



RECIPE CREATED FOR YOU BY **PIERO GERVASI**

PASTRY CHEF