Blooming Maritozzo

Summer 2025 Recipe Inspiration



Recipe

Maritozzo dough

Dolce forno	1000g
Water	125g
Milk	150g
Egss	150g
Soft butter	150g
Fresh yeast	40g
Salt	12g
Totaal	**1627g**

Maritozzo dough

Start kneading all the ingredients, except the butter, in a spiral mixer for 10 minutes, until the dough looks firm. Add the butter and knead for extra 5 minutes until the dough looks velvety and smooth. Bulk rest the dough at 30C for 1 hour. Cut the dough into 60g and roll thigt into oval shape. Let proove the doug at 30C with 70% umidity for 1/2 hours. Bake at 180-190C for 13/15 minutes.

Cassis chatilly

Cream	500g
Lilly neutro	100g
Black currant puree Ravifruit	100g
Totaal	**700g**

Cassis chatilly

Mix togheter the lilly neutro with the cassis puree until smooth and without lumps. Whip the cream and combine with the cassis lilly mixyture to have a strong peak chantilly.

White chocolate coating

Chocosmart cioccolato bianco	200g
Totaal	**200g**

White chocolate coating

Melt the chocosmart in the microwave until fully melted at 30C. Preserve at 30C until use.

Assembly, layout and finishing

Cut the cold maritozzo lenghtwise , fill the cut with a generous quantity of cassis chantilly and with the help of a spatula spread it evenly.Set the maritozzo in the fridge for 1 hour to make sure that the chantilly is firm. Dip the maritozzo by half int he chocosmart, remove any excess glaze and decorate with the new PINK MARGUERITE.

Enjoy this exciting recipe.

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Pink marguerite