



## SOFT IRIS

### STEP 1

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#### INGREDIENTS

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|---|--------|
| SOFT BREAD 50%                                | g 1000 |
| WHITE BREAD FLOUR - 240W                      | g 1000 |
| SALT  | g 5    |
| UNSALTED BUTTER 82% FAT - OR CREAMY MARGARINE | g 130  |
| EXTRA VIRGIN OLIVE OIL                        | g 100  |
| FRESH YEAST                                   | g 50   |
| CASTER SUGAR                                  | g 30   |
| WATER   | g 1000 |

#### 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 at room temperature for 20 minutes

#### FINAL COMPOSITION

Divide the dough into 50 grams pieces.  
Shape the dough pieces into small balls and let it proof at 30°C for about one hour.  
Bake at 220°C, with initial steam, for 12-15 minutes  
Let it cool and store well covered for one night.  
Dig a good part of the breadcrumb from the bottom of the ball but keep the top of the dough.  
Stuff with: sauteed with oil and garlic cherry tomatoes, bechamel (high consistency) and mozzarella cubes.  
Close the ball with the top previously set aside.  
Mix the water, flour, and eggs to prepare a batter.  
Dip the stuffed iris in the batter and bread with a mixture made of breadcrumb and MAIS DECO' (500g + 100g).  
Bread once again and store in the fridge for 1 hour.  
Fry in a vegetable oil at 180°C for about 5-6 minutes until they reach the golden brown.

**RECIPE CREATED FOR YOU BY PIERO GERVASI**

PASTRY CHEF