



## SOFT IRIS

### STEP 1

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#### INGREDIENTS

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