



## SOFT MEDITERRANEAN PIZZETTA

### STEP 1

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#### INGREDIENTS

SOFT BREAD 50%

GRAN MEDITERRANEO

UNSALTED BUTTER 82% FAT - OR CREAMY MARGARINE

EXTRA VIRGIN OLIVE OIL

CASTER SUGAR

FRESH YEAST

WATER

g 1000

g 1000

g 100

g 100

g 30

g 50

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 at room temperature for 20 minutes.

#### FINAL COMPOSITION

Divide it 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.

Place them in the proofer at 28-30°C for about one hour.

Garnish the surface of the pizzette with the tomato sauce, fried aubergines, basil pesto, mozzarella cubes, and a sprinkle of parmigiano cheese.

Bake at 220°C for 15 minutes.

**RECIPE CREATED FOR YOU BY PIERO GERVASI**

PASTRY CHEF

