



TURMERIC, TOMATO AND SQUID INK BUN

BUN DOUGH

INGREDIENTS

SOFT BREAD 50%
FLOUR
FRESH MILK
SUNFLOWER SEED OIL
FRESH YEAST

PREPARATION

| | |
|-------|---|
| g 300 | Mix all the ingredients together until you obtain a homogeneous dough |
| g 300 | add to obtain the 3 types: |
| g 300 | 30g turmeric and 30g of water for basic mixture |
| g 25 | 30g squid ink on basic mixture |
| g 20 | 300g of tomato puree instead of milk in the basic dough + water-soluble red colouring |
| | let it rise at 30 degrees and cook at 180 degrees for 10 minutes |

FINAL COMPOSITION

Fill the sandwiches with cured meats, vegetables and sauces as desired

RECIPE CREATED FOR YOU BY CIRO CHIUMMO

PASTRY CHEF

AMBASSADOR'S TIPS

TO COMBINE WITH THE NON-ALCOHOLIC MOJITO COCKTAIL:

30 ML RAVIFRUIT MOJITO PUREA, 15 ML LIME JUICE, 10ML LIQUID SUGAR, 45ML GINGER AND MANGO INFUSION