



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