

D113 | MARITOZZO

INGREDIENTI

Dolce Vivo	1000 g
Whole eggs	260 g
Water	200 g
Butter	200 g
Emulsion	200 g
Powdered milk	40 g
Brewer's yeast	50 g
Salt	10 g

EMULSION

Butter	50 g
Orange dough	50 g
Honey	50 g
White chocolate	50 g



MIX PER GRANDI LIEVITATI
DOLCE VIVO

DIRECTIONS

Mix all ingredients except the emulsion and butter until you get a smooth, well-developed dough.

Gradually add the emulsion and butter in several stages.

Once the dough is ready, let it bulk ferment for 2 hours until doubled in size.

Divide into 80g pieces and proof until doubled again.

Glaze and bake in a convection oven at 160°C for 15 minutes.

Emulsion:

Melt the white chocolate and mix it with honey, orange paste, and softened butter.