

## Maritozzi in Pink



**Maritozzi in Pink**

## PREPARATIONS AND INGREDIENTS

### MARITTOZZI

500	g	Leavening flour
7	g	Dry yeast
30	g	Eggs
225	g	Whole milk
100	g	Sugar
10	g	Salt
75	g	Butter

### RASPBERRY CREAM

300	g	Raspberry puree
300	g	Butter
300	g	Sugar
100	g	Water
300	g	Eggs
300	g	Egg yolks
400	g	Sugar
200	g	<b>Chocolate Nuances Raspberry</b> Icam Professional Code 8568

### CRUNCHY GLAZE WITH RASPBERRY CHUNKS

900	g	<b>Chocolate Nuances Raspberry</b> Icam Professional Code 8568
100	g	<b>Cocoa butter in drops</b> Icam Professional Code 7852
35	g	Raspberry chunks
100	g	Freeze-dried raspberry granules

### REVERSE FOAM WITH RASPBERRY CHUNKS

1200	g	Cream
300	g	Raspberry puree
12	g	Gelatin
60	g	Cold water
800	g	<b>Chocolate Nuances Raspberry</b> Icam Professional Code 8568

Salvatore Toma

**CHOCO CUBE®**  
CULTURE · COMPETENCE · CREATIVITY

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### PRODUCT SELECTIONS

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#### **Chocolate Nuances raspberry Icam Professional**

Clear notes of raspberry and typical acidity, followed by pleasant sweet and milky hints. With fruits in powdered.



#### **Cocoa Butter in drops Icam Professional**

Cocoa butter obtained from deodorising the first press of premium quality cocoa. It is a noble vegetable fat, containing no cholesterol.

## PROCEDURE AND ASSEMBLY

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### MARITOZZI

Mix the flour and dry yeast together. Add the eggs, whole milk, and sugar. Mix well and then add the salt and butter. Once the butter is absorbed, remove the dough from the mixer and let it rest for 30 minutes. Portion and shape the dough. Let it rise until doubled in size. Glaze and bake at 160°C (320°F) for 15 minutes in a convection oven with humidity.

### RASPBERRY CREAM

Heat together the raspberry puree, butter, sugar, and water. Pour this mixture over the egg yolks, eggs, and sugar. Bring to a boil and add the raspberry chunks. Emulsify, then place in the fridge to cool.

### CRUNCHY GLAZE WITH RASPBERRY CHUNKS

Temper the chocolate and cocoa butter separately. Mix them together and add the raspberry granules and raspberry chunks.

### REVERSE FOAM WITH RASPBERRY CHUNKS

Heat together the cream, raspberry puree, gelatin, cold water, and raspberry chunks. Emulsify, then cover and refrigerate overnight. Whip as needed.