

# APPLICATION SHEET

## How to Make: MARITOZZI



**Made With:** Superior CL  
Zarina #15  
Bread and Roll  
Base

**Item:** #60111

**Description:** Make simple but elegant Maritzzi, made easy with Superior CL Zarina #15

**Dough:**

Flour.....	100%
Water .....	50%
Superior CL Zarina #15.....	15%
Bread and Roll Base	
Sugar.....	10%
Unsalted Butter.....	4%
Egg.....	8%
Yeast .....	± 4%
<b>Total.....</b>	<b>191%</b>

**Whipped Cream:**

Heavy Whipping Cream.....	100%
Powdered Sugar .....	15%
Vanilla Extract.....	To Taste
<b>Total.....</b>	<b>115%</b>

### Directions:

1. Mix on low for 2 minutes to incorporate all ingredients
2. Mix on high speed for 10 - 12 minutes until dough is fully developed and has cleaned the bowl. DDT 78° - 80°F
3. Scale dough to desired size and round. Recommended 2.5 oz.
4. Proof for 45 - 60 minutes at 95°F and 90% RH
5. Apply egg wash and bake at 375°F until golden brown. Approximately 15 minutes
6. Allow rolls to cool
7. Mix heavy whipping cream and powdered sugar with a whisk. Do not overmix
8. Slice rolls down center, leaving a hinge, and fill with whipped cream and dust with powdered sugar
9. Finish with toppings of your choice

For more information, email [info@breadpartners.com](mailto:info@breadpartners.com)

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