

# Blooming Maritzo

Summer 2025 Recipe Inspiration



## Recipe

### Maritzo dough

Dolce forno	1000g
Water	125g
Milk	150g
Eggs	150g
Soft butter	150g
Fresh yeast	40g
Salt	12g
<b>Totaal</b>	<b>1627g</b>

### Maritzo dough

Start kneading all the ingredients, except the butter, in a spiral mixer for 10 minutes, until the dough looks firm. Add the butter and knead for extra 5 minutes until the dough looks velvety and smooth. Bulk rest the dough at 30C for 1 hour. Cut the dough into 60g and roll thigt into oval shape. Let prove the doug at 30C with 70% umidity for 1/2 hours. Bake at 180-190C for 13/15 minutes.

### Cassis chatilly

Cream	500g
Lilly neutro	100g
Black currant puree Ravifruit	100g
<b>Totaal</b>	<b>700g</b>

### Cassis chatilly

Mix togheter the lilly neutro with the cassis puree until smooth and without lumps. Whip the cream and combine with the cassis lilly mixyture to have a strong peak chantilly.

### White chocolate coating

Chocosmart cioccolato bianco	200g
<b>Totaal</b>	<b>200g</b>

### White chocolate coating

Melt the chocosmart in the microwave until fully melted at 30C. Preserve at 30C until use.

## Assembly, layout and finishing

Cut the cold maritzo lenghtwise , fill the cut with a generous quantity of cassis chantilly and with the help of a spatula spread it evenly.Set the maritzo in the fridge for 1 hour to make sure that the chantilly is firm. Dip the maritzo by half int he chocosmart, remove any excess glaze and decorate with the new PINK MARGUERITE.

**Enjoy this exciting recipe.**

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