

BRIOCHE CALZONI WITH HOME-STYLE RAGOUT



Chef: Leonardo Pellacani

Method

Place water, sugar, lard, and yeast in a stand mixer and mix. Add the flours and knead for about 8 minutes at low speed. Then add the salt and continue mixing until full gluten development is achieved: the dough should pull away from the sides of the bowl and become smooth. Let the dough rest for 30 minutes, then shape into small portions of 35-40 g and allow them to proof.

Fill with cold Home-style Ragout sauce and mozzarella, then fry in Professional frying oil at about 170 °C for approximately 4 minutes.

Gluten Free Method

Menù Ingredients

70 g Ragù della casa – Home-style Ragout sauce - C91
q.b. Olio tecnico per frittura - Professional frying oil - E10

Ingredients

900 g Flour
100 g Semolina
50 g Sugar
50 g Lard
35 g Yeast
500 ml Water
to taste Mozzarella