

**Strawberry Lemonade Maritozzi****Ingredients:**

Milk	0.125Kg
Meneba Fresia Bakers Flour	0.250Kg
Caster Sugar	0.025Kg
Dried Yeast	0.007Kg
Egg	1
Olive Oil	0.030Kg
Braun Lemon Dessert Paste	0.010Kg
IRCA Fruttidor Fragola	0.100Kg
Mactop Extra	0.500Kg
Macphie Sweet Snow	0.010Kg

**Method:**

1. Warm the milk in the microwave heat the milk to 38°C
2. Mix together 25g of the flour, 2 tsp of the sugar, the yeast and the milk together in a bowl, cover and leave for 20 mins
3. In a separate bowl mix the remaining 225g of flour, 25g of sugar and a pinch of salt and mix
4. Add in the yeast mixture into the flour mixture and mix in a stand mixer with a dough hook, once combined add in the egg, olive oil and 5g of the Braun dessert paste until a dough begins to form.
5. Cover the dough with a tea towel for 10 mins
6. Knead the dough for 10 seconds and cover again for a further 10 minutes, repeat this process two more times
7. Once the dough is ready evenly divide into 8 pieces weighing 60g each
8. Leave to proof for 30-45 minutes
9. Place the Maritozzo balls into the oven at 180°C (fan) for 12-14 mins until a dark gold colour

10. Begin to make the glaze by putting the remaining 2 tbsp of sugar and 2 tbsp of water into a saucepan and heat until it begins to bubble and boil the mixture for 1 min.
11. Once the buns are out of the oven place onto a wire rack and glaze them with the glaze
12. Allow them to cool
13. While cooling, in a stand mixer whip the Mactop Extra with the remaining 5g of Braun dessert paste until whipped
14. Once they have cooled, cut the buns in half on the top and pull them apart
15. Add a tbsp of IRCA Fruttidor Fragola to each of the buns at the bottom of the slit
16. In a piping bag fill with the lemon Mactop Extra and fill, scrape off the remaining cream with a cake scraper
17. Dust with sweet snow and serve