



Cesarin[®]
dal 1920

Ortolone *Selezione*
Carlo Pozza's
Savoury Leavened product

*Quality
meets
tradition*



Cesarin[®]
dal 1920

Cesarin S.p.A.
Via Moschina, 3
37030 Montecchia di Crosara (VR) IT
Ph +39 045 7460000 - F +39 045 7460903
info@cesarin.it



www.cesarin.it

The recipe

«Ortolone»

For roughly 30 Savoury Leavened Product of 800 g



ingredients:

First mixture

- * Lukewarm water 3.000 g
- * Sugar 1.300 g
- * Egg yolk 500 g
- * Flour 5.000 g
- * Natural yeast 1.500 g
- * Butter 1.200 g

Total weight 23.860 g

Second mixture

- * Flour 2.300 g
- * Sugar 800 g
- * Salt 60 g
- * Olive oil 2.500 g
- * Egg yolk 1.700 g
- * Yellow peppers 1.000 g
- * Rounds olives 1.000 g
- * Green peppers 1.000 g
- * Tomatoes 1.000 g

preparation

First mixture

Melt the sugar in the lukewarm water and knead all the ingredients together. When the dough begins to combine together, add the natural yeast just as it has reached maturity. Once the dough is smooth and dry place it in a spacious plastic container at 28°C for 10-12 hours and until the original mass has tripled in volume.

Second mixture

Pour the risen dough into the mixer with the flour and mix the dough well. Add the sugar in three intervals, alternating with the egg yolks. When the mixture is smooth, and elastic add the salt and a little bit of egg yolk. Slowly add the extra virgin olive oil and finally, the **HG Vegetables Cesarin**.

Remove the mixture from the mixer and cut it into pieces of 800g each. After shaping them into spheres, put them into small moulds, triplicate the volume and bake at 175C° for roughly 40 minutes. Before baking, make a cross-cut using a stiff blade and brush with egg to allow for the mixed seeds to stick.

