

Panzerotto Puglia al forno

Ingredients:

- * 1 kg flour 00
- * 550 ml water
- * 80 ml extra virgin olive oil
- * 20 g salt
- * 20 g sugar
- * 10 g yeast
- * 250 g mozzarella cheese
- * 200 g tomato sauce
- * Oregano

Steps:

1. Prepare the dough starting with the water, oil, sugar, and yeast, then add the flour gradually.
2. When the dough is almost ready, add the salt, let it rest, and finish it on a flat surface until smooth.
3. Let the dough rise for 1 hour at 28°C.
4. Portion 100 g balls and place them on EGGS 8X1; let them rise for 1 hour.
5. Shape the balls and, aside, prepare the mozzarella cut into cubes with the tomato sauce and oregano.
6. Stuff the center, half-moon fold the pastry, and, using a fork, close it hermetically.
7. Let it rest for 30 minutes, then proceed with the cooking phase.