



A bakery product similar to a *filetta* loaf of bread.

Ingredients: Soft wheat flour, eggs (optional), salt, water, sugar, vegetable fats, beer yeast, flavours, grape must, aniseed, raisins.

Method of preparation: The ingredients are mixed in a mixer or by hand.

The dough is left to rise three times (it needs to increase to three times its volume) inside proving chambers, after which the *filetta* loaves are formed and are cooked in the oven. As well as the *filetta* shape, these are sometimes made in the shape of *maritozzi* (oval-shaped buns). Bread divider machines are used to make the *maritozzo* shape.

Storage: this is a fresh product and should be kept at a temperature of about 6° to 8° C for no more than 2-3 days.