



## **Benedictine Crostini Recipe** By Chef Rosa Mariotti

### **Quick Massa Sovada - one loaf** Portuguese Sweet Bread

#### Baking Ingredients

1 1/2 t dry yeast  
1/3 C lukewarm milk  
3 T sugar

1 1/2 C (200 g for accuracy) Bread flour or All Purpose Flour  
zest of one lemon  
1 Large Egg  
2 T unsalted butter  
1/2 t salt

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Egg wash glaze for brushing before baking  
1 egg yolk  
a pinch of salt  
1 T water  
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Benedictine Cucumber Filling: 12 portions  
12 Buttered and toasted sliced Sweet Bread  
1/2 c diced Keiki cucumber  
2 T minced maui onion  
4 oz cream cheese.  
2 T minced herbs  
a pinch of salt

For Garnish  
12 thin slices cucumber  
Chives, mint, basil leaves  
Sea salt, tobiko and/or sieved salted/cured egg yolks



You Tube URL: <https://www.youtube.com/watch?v=G9UBksi11hA>

**Baking 101; UHMC ELWD Ho'Ala Continuing Education**  
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