



CARBONARA BRAIDS

PUFF PASTRY

INGREDIENTS

GRANSFOGLIA

Kg 1

WATER - COLD

g 480

g 700

PREPARATION

mix gran sfoglia with cold water, roll out and leave to rest covered in the fridge for at least 4 hours.

flake with the butter into plates and, alternating rests of 1 hour, fold 4 by 4.

roll out to about 3mm and use to insert the filling, cut, and cook at 180 degrees for about 20 minutes.

SHEET DOUGH

INGREDIENTS

PANDORA SALATA

Kg 1

FRESH YEAST

g 60

WATER - COLD

g 450

- PUFF PASTRY ALREADY DONE

g 750

PREPARATION

Mix salted pandora with yeast and cold water until you obtain a smooth dough

spread out on a baking tray, cover and blast chill, leaving to rest in the fridge

insert the already formed puff pastry block (750g) and give a 3 and a 4 fold,

let it rest for a couple of hours and roll out to 3 mm

create strips: approximately 3cm x 8cm, cut inside and create braids.

leave to rise at 28 degrees for approximately 2 hours.

cook at 170 degrees for approximately 15 minutes

CARBONARA CREAM

INGREDIENTS

CREMA SNACK	g 50
FRESH FULL-FAT MILK (3,5% FAT)	g 100
LIQUID CREAM	g 100
PASTEURIZED YOLK	g 20
- PARMIGIANO	g 20
SALT - NUTMEG, PEPPER	To Taste

PREPARATION

Whip up the snack cream with milk and cream, then add the other ingredients
place some cooked braids in the upper part, with additional parmesan and crispy bacon

FINAL COMPOSITION

decorate the braids with the cream in the centre, and add the crispy bacon together with further cheese and pepper

RECIPE CREATED FOR YOU BY CIRO CHIUMMO

PASTRY CHEF

AMBASSADOR'S TIPS

TO COMBINE WITH THE RAVIFRUIT WHITE PEACH COCKTAIL: 60ML RAVIFRUIT WHITE PEACH PUREE, 30ML ORANGE JUICE, 10ML LIQUID SUGAR, TONIC