



COUNTRY-STYLE TARTS (PANDORA SALATA)

STEP 1

INGREDIENTS

PANDORA SALATA	g 1.000
FRESH YEAST	g 50
WATER	g 400-450

PREPARATION

PANDORA SALATAg 1.000 Yeast g 50 Water at 20-24°C g 400-450 Margarina platte croissant g 200 KNEADING: knead the PANDORA SALATA, yeast and water together until a smooth, velvety consistency is obtained, roll up and leave to rest at room temperature for 10-15 minutes. METHOD: roll out the dough, place the margarine in the centre and fold the dough over on itself so that the margarine is completely enveloped. Roll out again and fold the dough into three layers. Repeat the rolling out and folding procedures three times for a total of three three-layer folds, then leave to rest for 10-15 minutes. Finally roll out again to a thickness of 3-4 millimetres, cut into 25-30cm diameter circles, place on baking sheets and prick them evenly with a fork. Choose gastronomic fillings to taste, for example, slices of cooked ham and cheese, cooked ham and spinach, cooked asparagus, cream and ricotta cheese, smoked bacon and cooked spinach. Cover the filling with another circle of the same diameter, brushing the edges with beaten egg and sealing them together with light pressure. Decorate the tart surface with small circles of the same pastry and glaze with egg.LEAVENING: leave in a rising room at 28-30°C with relative humidity of about 80% for 50-60 minutes.BAKING: bake the tarts at 200-210°C for 25-30 minutes. The tarts can also be made with a rectangular shape, which makes for easier slicing.

STEP 2

INGREDIENTS

MARBUR CROISSANT 20%	g 200
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