



## CARBONARA BRAIDS

### PUFF PASTRY

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#### INGREDIENTS

GRANSFOGLIA  
WATER - COLD

Kg 1  
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

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#### INGREDIENTS

PANDORA SALATA  
FRESH YEAST  
WATER - COLD  
- PUFF PASTRY ALREADY DONE

Kg 1  
g 60  
g 450  
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

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### 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 PUREA, 30ML ORANGE JUICE, 10ML LIQUID SUGAR, TONIC