



GORGONZOLA SHORTCRUST PASTRY, WALNUTS AND CHIVES

SALTY SHORTCRUST

INGREDIENTS

TOP FROLLA SALATA - SALATA

Kg 1

EGGS

g 100

UNSALTED BUTTER 82% FAT

g 400

PREPARATION

mischiere tutti gli ingredienti in planetaria, una volta ottenuto un composto omogeneo, stendere a 3mm

tra due fogli di carta forno e lasciare riposare in frigorifero

coppare dei dischetti di diametro 4 cm e cuocere a 170 gradi per 10/15 minuti
raffreddare

GORGONZOLA CREMA SNACK

INGREDIENTS

CREMA SNACK - CREMA SNACK

200

FRESH FULL-FAT MILK (3,5% FAT)

g 400

LIQUID CREAM

400

CRESCENZA SOFT CHEESE - GORGONZOLA

g 200

MINT LEAVES - CHIVES

To Taste

PREPARATION

Whip the first 3 ingredients for a few minutes, add gorgonzola and chives

FINAL COMPOSITION

inside cylindrical silicone molds with a diameter of 4cm, place a shortcrust pastry disk, dress the cream, close with another shortcrust pastry disk.

to break down

unmold and decorate with a walnut



RECIPE CREATED FOR YOU BY CIRO CHIUMMO

PASTRY CHEF

AMBASSADOR'S TIPS

TO COMBINE WITH THE LEMON COCKTAIL: 30ML LEMON PURE RAVIFRUIT, 15ML LIQUID SUGAR, 60ML CHERRY AND CINNAMON INFUSION, GINGER BEER