



## GORGONZOLA SHORTCRUST PASTRY, WALNUTS AND CHIVES

### SALTY SHORTCRUST

#### INGREDIENTS

TOP FROLLA SALATA - SALATA

EGGS

UNSALTED BUTTER 82% FAT

Kg 1

g 100

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

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

LIQUID CREAM

CRESCENZA SOFT CHEESE - GORGONZOLA

MINT LEAVES - CHIVES

200

g 400

400

g 200

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