



## MEDITERRANEAN SNACK WITH PECORINO CREAM

### MEDITERRANEAN SNACK

#### INGREDIENTS

GRAN MEDITERRANEO	g 1000
WATER	g 500
OLIVE OIL	g 40
FRESH YEAST	g 40
BUTTER-PLATTE	g 300

#### PREPARATION

- Knead all the ingredients with half the water.
- Once a good mesh has formed, incorporate the remaining water in several stages.
- Let the dough rest for two hours in the refrigerator.
- Roll out the dough with the flat butter making two four-folds.
- Let the apsta rest in the refrigerator for an hour.
- Roll out the apsta and form 2 x 8cm rectangles and roll up on themselves.
- Cook at 180°C for 10/15 minutes.

### PECORINO CHEESE CREAM

#### INGREDIENTS

CREMA SNACK	g 250
MILK 3.5% FAT	g 800
LIQUID CREAM 35% FAT	g 500
PECORINO CHEESE	g 200
SALT	To Taste
	To Taste

#### PREPARATION

- In a planetary mixer, mix all the ingredients with the paddle attachment.

## FINAL COMPOSITION

-Place the pecorino cream in a bowl and serve.



**RECIPE CREATED FOR YOU BY MIRKO SCARANI**

PASTRY CHEF