



RICOTTA PEAR AND PECORINO STRUDEL

PUFF PASTRY

INGREDIENTS

GRANSFOGLIA
WATER - COLD

Kg 1
g 480
g 700

PREPARATION

knead large pastry 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.

RICOTTA, PEAR AND PECORINO FILLING

INGREDIENTS

FRESH RICOTTA
PEARS - CUBES
- PECORINO
SALT - PEPPER AND NUTMEG

g 250
2
g 50
To Taste

PREPARATION

mix all the ingredients together and use puff pastry as fillings

FINAL COMPOSITION

create strips of puff pastry filled with the mixture, cut into 2cm, and cook at 180 degrees for approximately 15/20 minutes



RECIPE CREATED FOR YOU BY CIRO CHIUMMO

PASTRY CHEF

AMBASSADOR'S TIPS

TO COMBINE WITH THE RAVIFRUIT PEAR COCKTAIL: 45ML OF RAVIFRUIT PEAR PUREE, 15ML POMEGRANATE JUICE, 10ML LIQUID SUGAR, 60ML THYME AND LIME INFUSION