



# CARBONARA BRAIDS

👤 Intermediate level



**RECIPE CREATED BY:**

Ciro Chiummo  
Pastry Chef

## PUFF PASTRY

GRANSFOGLIA

water

1kg  
480g  
700g

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

PANDORA SALATA

fresh yeast  
water

1kg  
60g  
450g  
750g

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

**irca**  
GROUP

Extraordinary  
made simple.

## CARBONARA CREAM

CREMA SNACK	50g	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
fresh full-fat milk (3,5% fat)	100g	
liquid cream	100g	
pasteurized yolk	20g	
salt	20g	
	qb	

## FINAL COMPOSITION

decorate the braids with the cream in the centre, and add the crispy bacon together with further cheese and pepper



Extraordinary  
made simple.