

CARBONARA BRAIDS

Intermediate level



RECIPE CREATED BY:

Ciro Chiummo

Pastry Chef

PUFF PASTRY

GRANSFOGLIA	1kg	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.
water	480g	
	700g	

SHEET DOUGH

PANDORA SALATA	1kg	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
fresh yeast	60g	
water	450g	
	750g	

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	
	20g	
salt	qb	

irca GROUP

Extraordinary made simple.

FINAL COMPOSITION

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