



# CARBONARA BRAIDS

Chef Intermediate level

## PUFF PASTRY

### INGREDIENTS

#### GRANSGOGLIA

water

### PREPARATION

1kg mix gran sfoglia with cold water, roll out and leave to rest covered in the  
480g fridge for at least 4 hours.  
700g 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

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### INGREDIENTS

#### PANDORA SALATA

fresh yeast

water

### PREPARATION

1kg Mix salted pandora with yeast and cold water until you obtain a smooth  
60g dough  
450g spread out on a baking tray, cover and blast chill, leaving to rest in the fridge  
750g 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

## CARBONARA CREAM

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### INGREDIENTS

#### CREMA SNACK

fresh full-fat milk (3,5% fat)

liquid cream

pasteurized yolk

salt

### PREPARATION

50g Whip up the snack cream with milk and cream, then add the other  
100g ingredients  
100g place some cooked braids in the upper part, with additional parmesan and  
20g crispy bacon  
20g

### Final composition

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