



CARBONARA BRAIDS

👤 Intermediate level

PUFF PASTRY

INGREDIENTS

GRANSFOGLIA

water

PREPARATION

1kg mix gran sfoglia with cold water, roll out and leave to rest covered in the fridge for at least 4 hours.
480g flake with the butter into plates and, alternating rests of 1 hour, fold 4 by 4.
700g roll out to about 3mm and use to insert the filling, cut, and cook at 180 degrees for about 20 minutes.

SHEET DOUGH

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

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
qb

Final composition

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



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