

# **CARBONARA BRAIDS**

## **PUFF PASTRY**

#### **INGREDIENTS**

**GRANSFOGLIA** 

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

#### **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**

CREMA SNACK 50g Whip up the snack cream with milk and cream, then add the other fresh full-fat milk (3,5% fat) 100g ingredients

liquid cream 100g place some cooked braids in the upper part, with additional parmesan and pasteurized yolk

20g crispy bacon

20g

salt

## **Final composition**

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