



# GORGONZOLA SHORTCRUST PASTRY, WALNUTS AND CHIVES

👤 Intermediate level



**RECIPE CREATED BY:**

Ciro Chiummo  
Pastry Chef

## SALTY SHORTCRUST

TOP FROLLA SALATA  
eggs  
unsalted butter 82% fat

1kg  
100g  
400g

mischiare tutti gli ingredienti in planetaria, una volta ottenuto un composto omogeneo, stendere a 3mm tra due fogli di carta forno e lasciare riposare in frigorifero  
coppare dei dischetti di diametro 4 cm e cuocere a 170 gradi per 10/15 minuti  
raffreddare

## GORGONZOLA CREMA SNACK

CREMA SNACK  
fresh full-fat milk (3,5% fat)  
liquid cream  
Crescenza soft cheese  
mint leaves

200  
400g  
400  
200g  
qb

Whip the first 3 ingredients for a few minutes, add gorgonzola and chives

**irca**  
GROUP

Extraordinary  
made simple.

## FINAL COMPOSITION

inside cylindrical silicone molds with a diameter of 4cm, place a shortcrust pastry disk, dress the cream, close with another shortcrust pastry disk.

to break down

unmold and decorate with a walnut



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