



GORGONZOLA SHORTCRUST PASTRY, WALNUTS AND CHIVES

👤 Intermediate level

SALTY SHORTCRUST

INGREDIENTS

TOP FROLLA SALATA
eggs
unsalted butter 82% fat

PREPARATION

1kg 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
400g
coppare dei dischetti di diametro 4 cm e cuocere a 170 gradi per 10/15 minuti
raffreddare

GORGONZOLA CREMA SNACK

INGREDIENTS

CREMA SNACK

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

liquid cream

Crescenza soft cheese

mint leaves

PREPARATION

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

400g

400

200g

qb

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



RECIPE CREATED BY:

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