



MEDITERRANEAN SNACK WITH PECORINO CREAM

chef Basic level

MEDITERRANEAN SNACK

INGREDIENTS

GRAN MEDITERRANEO

water
olive oil
fresh yeast
butter-platte

PREPARATION

1000g -Knead all the ingredients with half the water.
500g -Once a good mesh has formed, incorporate the remaining water in several 40g stages.
40g -Let the dough rest for two hours in the refrigerator.
300g -Roll out the dough with the flat butter making two four-folds.
-Let the apsta rest in the refrigerator for an hour.
-Roll out the apsta and form 2 x 8cm rectangles and roll up on themselves.
-Cook at 180°C for 10/15 minutes.

Pecorino cheese cream

INGREDIENTS

CREMA SNACK
milk 3.5% fat
liquid cream 35% fat
Pecorino cheese
salt

PREPARATION

250g -In a planetary mixer, mix all the ingredients with the paddle attachment.
800g
500g
200g

Final composition

-Place the pecorino cream in a bowl and serve.