



# MEDITERRANEAN SNACK WITH PECORINO CREAM

👤 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 stages.  
40g  
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  
qb  
qb

## Final composition

-Place the pecorino cream in a bowl and serve.



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