



GUACAMOLE CANNONCINO

👤 Advanced level



RECIPE CREATED BY:

Ciro Chiummo
Pastry Chef

PUFF PASTRY

GRANSFOGLIA

cold water
butter-platte

1000g
450-480g
700g

Knead GRANSFOGLIA and water for 7 to 8 minutes. Let the resulting dough rest at least 4 hours in the refrigerator well covered. Flake with butter flat giving one "3" fold and one "4" fold, store in refrigerator. After about an hour repeat the same operation and let the dough rest again. Roll out the puff pastry to 3 mm. Form the cannoncini, moisten the surface with water and sprinkle with seeds (poppy, anise, sesame...). Let rest at least half an hour before baking. Bake at 165°C for about 15 minutes.

GUACAMOLE FILLING

CREMA SNACK

full-fat milk (3,5% fat)
liquid cream

200g
400g
400g

Whip the CREMA SNACK, milk and cream in a planetary mixer. Incorporate 20% guacamole.

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GROUP

Extraordinary
made simple.