

GUACAMOLE CANNONCINO

Advanced level



RECIPE CREATED BY:

Ciro Chiummo

Pastry Chef

PUFF PASTRY

GRANSFOGLIA	1000g	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.
cold water	450-480g	
butter-platte	700g	

GUACAMOLE FILLING

CREMA SNACK	200g	Whip the CREMA SNACK, milk and cream in a planetary mixer. Incorporate 20% guacamole.
full-fat milk (3,5% fat)	400g	
liquid cream	400g	

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Extraordinary made simple.