



RICOTTA PEAR AND PECORINO STRUDEL

chef Intermediate level

PUFF PASTRY

INGREDIENTS

GRANFOGLIA

water

PREPARATION

1kg knead large pastry with cold water, roll out and leave to rest covered in the
480g fridge for at least 4 hours.
700g flake with the butter into plates and, alternating rests of 1 hour, fold 4 by 4.
roll out to about 3mm and use to insert the filling, cut, and cook at 180
degrees for about 20 minutes.

RICOTTA, PEAR AND PECORINO FILLING

INGREDIENTS

fresh ricotta

pears

salt

PREPARATION

250g mix all the ingredients together and use puff pastry as fillings

2

50g

Final composition

create strips of puff pastry filled with the mixture, cut into 2cm, and cook at 180 degrees for approximately 15/20 minutes