

RICOTTA PEAR AND PECORINO STRUDEL

PUFF PASTRY

INGREDIENTS Gransfoglia

water

PREPARATION

 $1\mbox{kg}$ $\,$ 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 2
50g PREPARATION
salt mix all the

mix all the ingredients together and use puff pastry as fillings

Final composition

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