

RICOTTA PEAR AND PECORINO STRUDEL

Intermediate level



RECIPE CREATED BY:

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Pastry Chef

PUFF PASTRY

GRANSFOGLIA	1kg	knead large pastry with cold water, roll out and leave to rest covered in the fridge for at least 4 hours.
water	480g	flake with the butter into plates and, alternating rests of 1 hour, fold 4 by 4.
	700g	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

fresh ricotta	250g	mix all the ingredients together and use puff pastry as fillings
pears	2	
	50g	
salt	qb	

FINAL COMPOSITION

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

irca GROUP

Extraordinary made simple.