



# RICOTTA PEAR AND PECORINO STRUDEL

👤 Intermediate level

## PUFF PASTRY

### INGREDIENTS

GRANSFOGLIA

water

### PREPARATION

1kg knead large pastry with cold water, roll out and leave to rest covered in the fridge for at least 4 hours.  
480g  
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

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### INGREDIENTS

fresh ricotta

pears

salt

### PREPARATION

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

2

50g

qb

## Final composition

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



**RECIPE CREATED BY:**

**CIRO CHIUMMO**

**PASTRY CHEF**