



RICOTTA PEAR AND PECORINO STRUDEL

👤 Intermediate level



RECIPE CREATED BY:
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Pastry Chef

PUFF PASTRY

GRANSFOGLIA
water

1kg
480g
700g

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

fresh ricotta
pears
salt

250g
2
50g
qb

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

irca
GROUP

Extraordinary
made simple.