

EXOTIC BOAT

Intermediate level

interesting version of fillable with puff pastry and savory filling



RECIPE CREATED BY:

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Pastry Chef

PUFF PASTRY

GRANSFOGLIA	1kg	Mix GRANSFOGLIA and water until the dough is not very smooth. Leave to rest in the refrigerator for 2-3 hours, well covered, then start with the folds using the flat butter. Proceed with 2 folds in 4, and leave to rest, well covered in the refrigerator, until the dough is relaxed. Repeat 2 folds in 4 and leave to rest again, well covered in the refrigerator, until the dough is sufficiently relaxed for the final rolling out. Roll out the puff pastry to 2mm thick and put it in the refrigerator before cutting rectangles to cook in the appropriate pressure mold cook at 180 degrees for about 15 minutes
water	450g	
butter-platte	700g	

FILLING

CREMA SNACK	200g	whip the first 4 ingredients together, and fill with avocado, mango, scrambled eggs and salmon
liquid cream	400g	
full-fat milk (3,5% fat)	400g	
spices	qb	
	qb	
eggs	qb	
	qb	

irca GROUP

Extraordinary made simple.