



EXOTIC BOAT

Chef Intermediate level

interesting version of fillable with puff pastry and savory filling

PUFF PASTRY

INGREDIENTS

GRANSFOGLIA

water

butter-platte

PREPARATION

1kg Mix GRANSFOGLIA and water until the dough is not very smooth.
450g Leave to rest in the refrigerator for 2-3 hours, well covered, then start with
700g 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

FILLING

INGREDIENTS

CREMA SNACK

liquid cream

full-fat milk (3,5% fat)

spices

eggs

PREPARATION

200g whip the first 4 ingredients together, and fill with avocado, mango,

400g scrambled eggs and salmon

400g