



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

water

butter-platte

1kg

450g

700g

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

FILLING

CREMA SNACK

liquid cream

full-fat milk (3,5% fat)

spices

eggs

200g

400g

400g

qb

qb

qb

qb

whip the first 4 ingredients together, and fill with avocado, mango, scrambled eggs and salmon

irca
GROUP

Extraordinary
made simple.