



EXOTIC BOAT

👤 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 the folds using the flat butter.
- 700g 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

qb

qb

qb

qb



RECIPE CREATED BY:

DAVIDE LISTA

PASTRY CHEF