



GORGONZOLA SHORTCRUST PASTRY, WALNUTS AND CHIVES

SALTY SHORTCRUST

INGREDIENTS

TOP FROLLA SALATA - SALATA
EGGS
UNSALTED BUTTER 82% FAT

Kg 1
g 100
g 400

PREPARATION

mischiere tutti gli ingredienti in planetaria, una volta ottenuto un composto omogeneo, stendere a 3mm tra due fogli di carta forno e lasciare riposare in frigorifero
coppare dei dischetti di diametro 4 cm e cuocere a 170 gradi per 10/15 minuti
raffreddare

GORGONZOLA CREMA SNACK

INGREDIENTS

CREMA SNACK - CREMA SNACK
FRESH FULL-FAT MILK (3,5% FAT)
LIQUID CREAM
CRESCENZA SOFT CHEESE - GORGONZOLA
MINT LEAVES - CHIVES

200
g 400
400
g 200
To Taste

PREPARATION

Whip the first 3 ingredients for a few minutes, add gorgonzola and chives

FINAL COMPOSITION

inside cylindrical silicone molds with a diameter of 4cm, place a shortcrust pastry disk, dress the cream, close with another shortcrust pastry disk.

to break down

unmold and decorate with a walnut



RECIPE CREATED FOR YOU BY CIRO CHIUMMO

PASTRY CHEF

AMBASSADOR'S TIPS

TO COMBINE WITH THE LEMON COCKTAIL: 30ML LEMON PURE RAVIFRUIT, 15ML LIQUID SUGAR, 60ML CHERRY AND CINNAMON INFUSION, GINGER BEER