



EXOTIC BOAT

INTERESTING VERSION OF FILLABLE WITH PUFF PASTRY AND SAVORY FILLING

DIFFICULTY LEVEL



PUFF PASTRY

INGREDIENTS

GRANSFOGLIA

WATER

BUTTER-PLATTE

Kg 1

g 450

g 700

PREPARATION

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

INGREDIENTS

CREMA SNACK

LIQUID CREAM

FULL-FAT MILK (3,5% FAT)

SPICES

EGGS

g 200

g 400

g 400

To Taste

To Taste

To Taste

To Taste

PREPARATION

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



RECIPE CREATED FOR YOU BY DAVIDE LISTA

PASTRY CHEF