



## RICOTTA PEAR AND PECORINO STRUDEL

### PUFF PASTRY

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#### INGREDIENTS

GRANSFOGLIA  
WATER - COLD

Kg 1  
g 480  
g 700

#### PREPARATION

knead large pastry with cold water, roll out and leave to rest covered in the fridge for at least 4 hours.  
flake with the butter into plates and, alternating rests of 1 hour, fold 4 by 4.  
roll out to about 3mm and use to insert the filling, cut, and cook at 180 degrees for about 20 minutes.

### RICOTTA, PEAR AND PECORINO FILLING

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#### INGREDIENTS

FRESH RICOTTA  
PEARS - CUBES  
- PECORINO  
SALT - PEPPER AND NUTMEG

g 250  
2  
g 50  
To Taste

#### PREPARATION

mix all the ingredients together and use puff pastry as fillings

#### FINAL COMPOSITION

create strips of puff pastry filled with the mixture, cut into 2cm, and cook at 180 degrees for approximately 15/20 minutes



**RECIPE CREATED FOR YOU BY CIRO CHIUMMO**

PASTRY CHEF

**AMBASSADOR'S TIPS**

TO COMBINE WITH THE RAVIFRUIT PEAR COCKTAIL: 45ML OF RAVIFRUIT PEAR PUREA, 15ML POMEGRANATE JUICE, 10ML LIQUID SUGAR, 60ML THYME AND LIME INFUSION