



GUACAMOLE CANNONCINO

PUFF PASTRY

INGREDIENTS

GRANSFOGLIA	g 1000
COLD WATER	g 450-480
BUTTER-PLATTE	g 700

PREPARATION

Knead GRANSFOGLIA and water for 7 to 8 minutes.

Let the resulting dough rest at least 4 hours in the refrigerator well covered. Flake with butter flat giving one "3" fold and one "4" fold, store in refrigerator. After about an hour repeat the same operation and let the dough rest again. Roll out the puff pastry to 3 mm. Form the cannoncini, moisten the surface with water and sprinkle with seeds (poppy, anise, sesame...).

Let rest at least half an hour before baking. Bake at 165°C for about 15 minutes.

GUACAMOLE FILLING

INGREDIENTS

CREMA SNACK	g 200
FULL-FAT MILK (3,5% FAT)	g 400
LIQUID CREAM	g 400

PREPARATION

Whip the CREMA SNACK, milk and cream in a planetary mixer. Incorporate 20% guacamole.



RECIPE CREATED FOR YOU BY CIRO CHIUMMO

PASTRY CHEF