

PIE WITH FOREST MUSHROOMS, PROVOLA AND SEEDS



Chef: Gianluca Galliera

Method

Pour a portion of ricotta-based filling into a bowl and add the mixed forest mushrooms thoroughly drained of oil. Mix the ingredients. Line a mould with the puff pastry. Fill by arranging the slices of speck and the Provola onto the base of the pie. Then spread the mushroom-based filling evenly. Turn the edges inwards, brush with egg and close with a disc of puff pastry. Brush with egg yolk and sprinkle with mixed seeds. Bake in the oven at 170-180° C for 30-35 minutes.

Menù Ingredients

100 g. Èboscomix - GT1
q.b. Semi di girasole decorticati – Shelled Sunflower Seeds - RJ0
q.b. Semi di lino - Flax seeds - R70
q.b. Semi di sesamo – Sesame Seeds - R00

Ingredients

100 g Smoked diced provola cheese
400 g Puff pastry
1 portion ricotta-based filling
100 g speck
1 egg yolk for brushing