PIE WITH FOREST MUSHROOMS, PROVOLA AND SEEDS



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

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.

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