

RADICCHIO AND PROVOLA CHEESE FLAN



Chef: Gianluca Galliera

Method

Pour a portion of egg appareil into a bowl and add the red radicchio sauce, the Parmigiano cheese and the potato flakes to thicken. Line a mould with the puff pastry, fill it with slices of cooked ham and the Provola, and pour in the prepared appareil. Sprinkle the surface with fresh radicchio in julienne strips and grated Parmigiano Reggiano. Bake in the oven with fan at 170/180° C for about 40 minutes. Let the flan cool before removing from the mould.

Menù Ingredients

200 g Salsa di radicchio rosso con Aceto Balsamico di Modena IGP – Red radicchio sauce with PGI Modena Balsamic Vinegar - C81

30 g Fiokki - Fiokki Potato Flakes - PC0

Ingredients

fresh radicchio

230 g puff pastry

100 g cooked ham

30 g grated Parmigiano Reggiano cheese (to garnish)

1 portion egg appareil

100 g Smoked diced provola cheese