SAVORY STRUDEL WITH FRIARIELLI, SAUSAGE AND PARMIGIANO SAUCE



Menù Ingredients

70 g. Friarielli - Turnip Tops - BJ0K

q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

60 g. Puff Pastry

30 g. Sausage

15 g. Scamorza cheese

q.s. Egg

q.s. Sesame seeds

q.s. Asparagus,julienned

q.s. Peppers, julienned

q.s. Leeks, julienned

q.s. Micro basil

100 g. Milk

30 g. Parmigiano Reggiano, grated

Chef: Maurizio Ferrari

Method

To start let's prepare the Parmigiano Reggiano cream sauce by heating the milk, adding the grated Parmigiano cheese and letting it to melt, at this point add the egg yolk and let it pasteurize. Filter the sauce and put it aside covered with film. Take a rectangle shape piece of puff pastry, put the slices of scamorza cheese in the center, the Friarielli, the sausage, some more slices of cheese then brush the edges with the egg wash and close it up. Brush all the puff pastry with the beaten egg and sprinkle some sesame seeds and make some cuts on top Bake in a pre-heated oven at 180 ° C for 12-15 minutes. On a palte pour the cream of Parmigiano Reggiano cheese, the savory strudel cut into halves in the center, a salad made of asparagus, peppers and leeks cut into julienne strips. Garnish with micro greens leaves and a drizzle of extra virgin olive oil.

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