

STRUDEL WITH FIELD MUSHROOMS, TRUFFLE CREAM AND PROVOLA



Menù Ingredients

150 g. Funghi prataioli trifolati in asettico - Button mushrooms with oil, garlic and parsley under aseptic technology - FE3
50 g. Crema di funghi prataioli al tartufo - Button mushrooms and truffle paste - E50K

Ingredients

1 portion ricotta-based filling
150 g cooked ham, sliced
300 g rectangular puff pastry
1 beaten egg yolk for brushing
100 g Smoked diced provola cheese

Chef: Gianluca Galliera

Method

Pour a portion of ricotta-based filling into a bowl and add the cream of champignon mushrooms with truffle and the Provolone. Finish by adding the champignon mushrooms. Roll out the rectangular puff pastry on a sheet of oven paper and prick with a fork. Fill with fairly thick slices of cooked ham, overlapping them slightly. Distribute the prepared mixture over the whole length of the puff pastry. Roll the cooked ham with the filling into a sausage. Then, with the help of the oven paper roll and close the strudel, brushing with beaten egg yolk. Decorate with strips of puff pastry to form a grid pattern and brush with egg yolk. Bake in the oven with fan at 170-180° C for about 30 minutes.