

STUFFED PUFF PASTRY WITH GUANCIALE AND ROSEMARY CREAM



Chef: Diego Ponzoni

Menù Ingredients

120 g. Guanciale cotto affumicato - Cooked smoked jowl
bacon - 2T9
20 g. Fiocchi - Fiocchi Potato Flakes - PC0
50 g. Crema di Rosmarino - Rosemary cream - KU7
50 g. Grancrema al Parmigiano Reggiano D.O.P. - Grancrema
cheese sauce with Parmigiano Reggiano PDO - KH1
q.b. Paprica purpuro dolce - 1805
q.s. Semi di sesamo - Sesame Seeds - R00

Ingredients

q.s. Salt
q.s. Pepper
6 Springs of thyme
q.s. Sweet paprika
30 g. Parmigiano Reggiano cheese
1 Egg
350 g. Puff pastry
120 g. Sliced emmenthal cheese
300 g. Minced pork meat

Method

Serve 6

In a bowl mix the minced pork with the rosemary cream, the parmigiano sauce and the potato fiocchi; season with salt and pepper, then make twelve meatballs. In the meantime, spread the puff pastry on board and cut 12 squares of 10 cm. Distribute on each square a slice of bacon, a slice of emmenthal and a meatball, flattened.

Combine the four corners of the puff pastry in the center to obtain 12 bundles, you will brush them with egg wash and sprinkled the sesame seeds. Bake them in the oven at 180 ° C for 15 minutes. When ready place two of them on a plate and garnish with a sprigs of thyme, a sprinkling of sweet paprika and grated Parmesan.