

TURNIP TOPS, PECORINO AND SPICY SALAME FLAN



Menù Ingredients

200 g. Friarielli - Turnip Tops - B60K

50 g. Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1

Ingredients

50 g spicy sausage

230 g puff pastry

1 portion ricotta based filling

Chef: Gianluca Galliera

Method

Pour a portion of ricotta based filling into a bowl and add the turnip tops (lightly chopped with a knife), the cream of pecorino and the spicy salami cut into slices and then into julienne strips. Mix the ingredients. Line a mould with the puff pastry. Fill with the prepared filling, spreading it evenly. Bake in the oven at 170-180° C for 30-35 minutes.