

Spinach-Ricotta Salatini

Components:

Puff Pastry
Spinach-Ricotta Filling

Puff Pastry

Ingredients

Ingredients	Quantity
Basic dough	
Cake flour	1 cup + 4 TBSP
Fine salt	3 tsp
Water	9-1/2 TBSP

Butter for folding

Butter	3-1/2 cups
Cake flour	1/2 cup

Procedure

1. Delicately mix the ingredients for the basic dough. The dough must be firm.
2. Cover in plastic wrap and refrigerate for several hours, ideally overnight.
3. To prepare the butter for folding, knead the flour with the butter cut into cubes, shape into a square, protect in plastic wrap and refrigerate.
4. Roll the basic dough into a square shape. The folding butter must have the same consistency as the dough.
5. Place the butter crosswise in the center of the rolled-out dough, and fold the edges over towards the center.
6. Roll out dough in a rectangular shape and fold in three. Wrap and place in the fridge for 1 hour.



7. Turn 45 degrees and roll out once more, fold in three again and refrigerate for 1 hour.
8. Repeat the operation two more times, making sure to respect the rest time. Store in refrigerator till ready to use.

Spinach-Ricotta Filling

Ingredients

Ingredients	Quantity
Spinach	16 oz. bag
Ricotta	1 cup
Parmesan Cheese	2 TBSP
Egg	1
Salt	1 pinch
Black Pepper	1 pinch

Tools & Equipment

- **SilPain®** mat
- Half sheet baking tray (13"x18")
- Medium pot
- Strainer or colander
- Pastry bag
- Measuring cups & spoons
- Wire rack for cooling the tray
- Chef's knife, Cutting board
- Pastry brush for egg wash

Procedure

1. Par-boil spinach, strain and dry.
2. Allow to cool completely, then chop the spinach medium fine.
3. Mix with the rest of the ingredients. Set aside.

Assembly

1. Roll out puff pastry. Cut a large strip roughly 12 inches in length by 2.5 to 3 inches wide.
2. Transfer the spinach filling to a pastry bag.
3. Pipe the spinach filling in the center 1.5 inch diameter. Roll it seam side down.
4. Cut pieces and arrange evenly on a **SilPain®** mat. Egg wash tops of pieces.
5. Bake at 380 F for 15 to 20 minutes.
6. Cool tray on wire rack. Can be served immediately.



RECIPE DIFFICULTY LEVEL	
	EASY
	MODERATE
	CHALLENGING
	PROFESSIONAL

Note: Ideal as hors d'oeuvres for a party or as a snack.