



# Fantasie di Pastasfoglia

## *Puff Pastry Fantasies*

### Ingredients (for 2):

- 2 sheets of Puff pastry
- 4 slices of Ham or 8 slices of zucchini
- 4 slices of provola cheese or similar
- 1 small fresh mozzarella (150 gr.)
- 100gr of Tomato Sauce
- Oregano
- 100 gr Grated Parmigiano
- Black Pepper
- Extra virgin olive oil
- 2 eggs

### Preparation:

#### **Small Pizzas:**

1. Roll out the pastry. With a glass or circular pastry cutter, cut circles from the pastry.
2. Place them on a baking sheet with parchment paper. Garnish them with the seasoned tomato sauce, a slice of mozzarella (or without mozzarella if you prefer) and oregano.
3. Bake in the lower part of the oven to allow the pastry to cook.

#### **Bundles:**

1. Roll out the pastry.
2. Cut regular rectangles with a pasta cutter or knife, making sure they have the same dimension in order for you to match and pair them at the end of the process.
3. Cut thin provolone and zucchini or prosciutto slices. Place them on each other inside one of the pastry rectangle, avoiding reaching the edges of the pastry. Sprinkle olive oil, salt and pepper.
4. Gently place the second rectangle on top of the garnished one, press on the edges to seal the two pastry layers together, making sure to block the ingredients with your fingertips while pressing.
5. Place the small rolls on a baking sheet with parchment paper, brush with beaten eggs and cook until golden.

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### **Breadsticks:**

1. Roll out the pastry. Brush the surface with beaten eggs.
2. Sprinkle the puff pastry with the grated Parmesan cheese, then cut it into strips of a couple of centimeters and about 10-15cm long.
3. Pair two stripes at time, press upper and lower edge to seal the ends, stretch them and roll them slightly in order to obtain a helix shape, then arrange the twisted strips obtained on a baking sheet covered with baking paper.
4. Bake until the breadsticks are golden and crunchy.

### **Optional**

#### **Rolls:**

1. Roll out the pastry.
2. Cut the provolone and zucchini on the long side into thin slices. Place them horizontally on the pastry creating two different levels and avoiding reaching the upper edge of the pastry. Sprinkle olive oil and pepper.
3. Gently wrap the dough into a roll, making sure to block the ingredients with your fingertips on the two ends while turning it. Secure the closure of the roll with a little egg yolk and remove the excess part of the pastry.
4. At this point, you can cut the roll into small rolls about 4 cm wide with a fixed blade knife.
5. Place the small rolls on a baking sheet with parchment paper, brush with beaten eggs and cook until golden.

*Keep Cooking and Enjoying Traditional Roman Food.*

*Buon Appetito!*

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