

Crafted
Passion.
by Gérard Dubois



SOUFFLÉ ITALIANO

Recipes

Black Olive Basket

310 g	whole milk
250 g	cake flour
85 g	sugar
35 g	almond powder
12 g	salt
10 g	diced black olives
20 g	cocoa butter
	pinch of baking soda

Mix all the ingredients, sieve. Using a waffle cone machine, make individual discs and form into basket shapes when golden brown and still warm.

Antipasti

80 g	sliced mortadella
40 g	sliced salami
40 g	sundried tomatoes
40 g	grilled artichokes
20 g	olives
20 g	pearl tomatoes
40 g	burrata cheese
20 g	pesto
20 g	crispy onions
20 g	cooked beans
	salt, pepper to taste

Merge all the ingredients except mortadella. Lay the mortadella in the basket and spoon in the mixture.

Pasta Soufflé Pocket

220 g	pasta flour
2	whole eggs
20 g	olive oil
	salt

Mix all the ingredients together to form a dough, let it rest for 1 hour. Roll it out very thinly and cut into round disc shapes. Lightly egg-wash the circumference of the disc and lay another disc on top, press edges to seal. Deep fry for 1 minute until the pocket puffs up and becomes crispy and place it on top of the tart to garnish.

