







savory recipes

- 1  Mortadella, burrata cheese and paccasassi
- 2  Gorgonzola cheese, walnut and speck
- 3  Squacquerone cheese, ham and cherry jam
- 4  Cioffi*, speck, and mint leaves
- 5  Ciauscolo salami, casciotta cheese and spinat
- 6  Artichokes in oil and sausage
- 7  Gratinated vegetables and pecorino cheese
- 8  Golfetta salami, gratinated onion and rucola salad
- 9  Smoked salmon, rucola salad and spreadable cheese
- 10  Cooked ham, hemmental and sautéed mushrooms
- 11  Ground meat, cabbage, and corn
- 12  Chicken breast, cabbage, and mayonnaise
- 13  Omelette and avocado
- 14  Pork sliced meat, artichokes, and mayonnaise
- 15  Cooked ham, radicchio salad, and onion
- 16  Turkey breast, grilled vegetables, Parmesan cheese
- 17  Bresaola, asparagus, and fresh pecorino cheese
- 18  Stracchino cheese, salami and salad
- 19  Eggplant, tomatoes, mozzarella, and basil

-
- 20  **Primosale cheese, salad, tomatoes, and olives**
 - 21  **Veal strips and shavings of truffle**
 - 22  **Porchetta and lamb's lettuce**
 - 23  **Nduja, brie, and sun-dried tomatoes**
 - 24  **Prosciutto crudo, arugula, and peaches**
 - 25  **Wiener sausage, French fries, and melted mozzarella**

Dessert recipes

- 1  **Mascarpone, chocolate drops, and chopped pistachios**
- 2  **Chocolate, mascarpone, and salted peanuts**
- 3  **Sour cherry jam, ricotta, and chopped almonds**
- 4  **Peach jam, crushed amaretti biscuits, diced peach**
- 5  **Peanut butter, banana, hazelnuts**
- 6  **Pistachio cream, Philadelphia cream cheese, chopped pistachios**
- 7  **White chocolate, red berries, and sugar sprinkles**
- 8  **Ricotta, honey, and fresh figs**
- 9  **Pan-fried apples with cinnamon and raisins**
- 10  **Ricotta, sugar, and thinly sliced fresh fruit**
- 11  **Chocolate cream, strawberries, and whipped cream**

How to cook

Classic Method



Non-stick frying pan.
Medium heat.
No added oil.



Heat the Crescia Sfogliata for 2 minutes on each side in a non-stick frying pan over medium heat, turning occasionally. It's ready when it turns golden brown.



Fill it, fold it in half, cut into wedges, and enjoy it hot.

Alternative Method



Preheat the oven to 180°.



Place the Crescia Sfogliata on a baking sheet and top it with the ingredients. Leave it in the oven for a few minutes until it turns golden brown; then it's ready.nta.



Fold it in half or into wedges, and enjoy it hot

How do you store it

Store in a cool, dry place. Once opened, the package should be stored in the refrigerator, tightly closed.



ilpanaro.it

Shop online



Get in touch

