

Potatoes and porcini mushrooms flan with parmesan fondue and black truffle

Preparation time: 1 hour

Serves: 6

Ingredients:

red Colfiorito peeled potatoes	gr.	500	
white Cannara onions	gr.	50	
fresh porcini mushrooms (or frozen)	gr.	200	
Extra virgin olive oil	gr.	20	
double cream	ml.	100	
grated parmesan cheese	gr.	30	
egg white	n.	3	
vegetable broth powder	gr.	20	

Method

Pour the olive oil in a heavy bottomed stainless steel pot, add the finely chopped onion and allow it to soften, add peeled and diced potatoes (pour a little hot water if it is too dry) close the lid and simmer, stirring occasionally, until they are partially mashed.

Combine the finely cut mushrooms and finish cooking for about 20 minutes, remove from heat and let cool slightly.

Combine the remaining ingredients, stirring with a spoon to make the mixture homogeneous.

Then pour it into circular single-dose aluminum molds, sprayed with the detaching spray and bake in a water bath for about 25/30 minutes at 180 centigrade until they have taken texture and color.

Still hot, place them individually on the dish, cover completely with the sauce and serve very hot, garnished with the remaining fresh truffles, thinly sliced, and olive oil.

Sauce and final garnish

Ingredients:

Double cream	cl.	100
Dairy milk	cl.	100
Fresh ricotta cheese	gr.	150
Grated parmesan cheese	gr.	150
Fresh Black truffle	gr.	60
Table Salt		to taste
Extra vergin olive oil		to garnish (dress)

Method

Pour the milk and cream in a steel saucepan, combine ricotta and Parmesan and warm up on a low heat, use an immersion mixer to create a smooth sauce, add half of the finely grated truffle and a pinch of salt.