BEETS, PORCINI, ROBIOLA CHEESE AND TRUFFLE MOUSE, CRISPY PANCETTA



Menù Ingredients

10 g. Crema di funghi prataioli al tartufo - Cream of button mushrooms with truffle - E50K
40 g. Funghi Porcini “Il Boschetto” a fette trifolati - “Il Boschetto” Sliced Porcini Mushrooms with oil, garlic and parsley - G61
6 Slices Carpaccio di tartufo - Truffle Carpaccio - P69
q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

20 ml. Heavy Cream
q.s. Salt & Pepper
40 g. Robiola Cheese
q.s. Fresh Oregano
120 g. Red Beets
2 Slices Pancetta

Chef: Maurizio Ferrari

Method

Serve 1
Wash the beets to remove any soil, cook them in the oven at 180˚C for the necessary time. let them cool, peel them and cut them into pieces. Crisp the pancetta in the oven. In a pan, sauté the porcini mushrooms with a drizzle of oil and a sprig of oregano. Season the beets with oil, salt, pepper and roast them in the oven for few minutes. Meanwhile, whip the cream, incorporate the robiola cheese and the truffle spread. In a dish, place the robiola cheese mouse with truffle in different spots, the beets on top of them, garnish with porcini and few fresh oregano leaves. Finish the dish with the truffle carpaccio, the crispy pancetta and a drizzle of extra virgin olive oil.

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