CHANTERELLES FLAN WITH 5 CHEESES SAUCE



Chef: Leonardo Pellacani

Menù Ingredients

100 g. Crema ai formaggi - 5 Cheeses Sauce - EF1
200 g. Solofungo Finferli Trifolati - Solofungo Chanterelle mushrooms sauteed with oil, garlic and parsley - FLP
40 g. Crema di funghi prataioli al profumo di tartufo – Button mushrooms paste with truffle aroma - EXH07
40 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Pepper
q.s. Nutmeg
q.s. Parsley
50 g. Parmigiano Reggiano
30 g. Butter
q.s. Onion
250 ml. Heavy Cream
3 Eggs
q.s. Salt

Method

Serve 6
In a saucepan add a tablespoon of extra virgin olive oil and cook the chopped onion until soft, than add the chanterelles mushrooms, season with salt and pepper and cook at a low heat for five minutes. In the meantime ,in a bowl ,beat the eggs with the Parmigiano , then add the cream and a pinch of grated nutmeg., season with salt and pepper. Butter some baking molds and fill them half way with the sauteed mushrooms, pour the egg mixture over it and transfer them into a baking tray filled with some water: bake in a bain-marie at 145 ° for about 25 minutes. At this point, warm the cheese sauce than spread it on the plates. Remove the flans from the oven and place them on top of the cheese sauce. Complete with a few drops of mushroom cream with truffle and a drizzle of evoo.

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