

## 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.