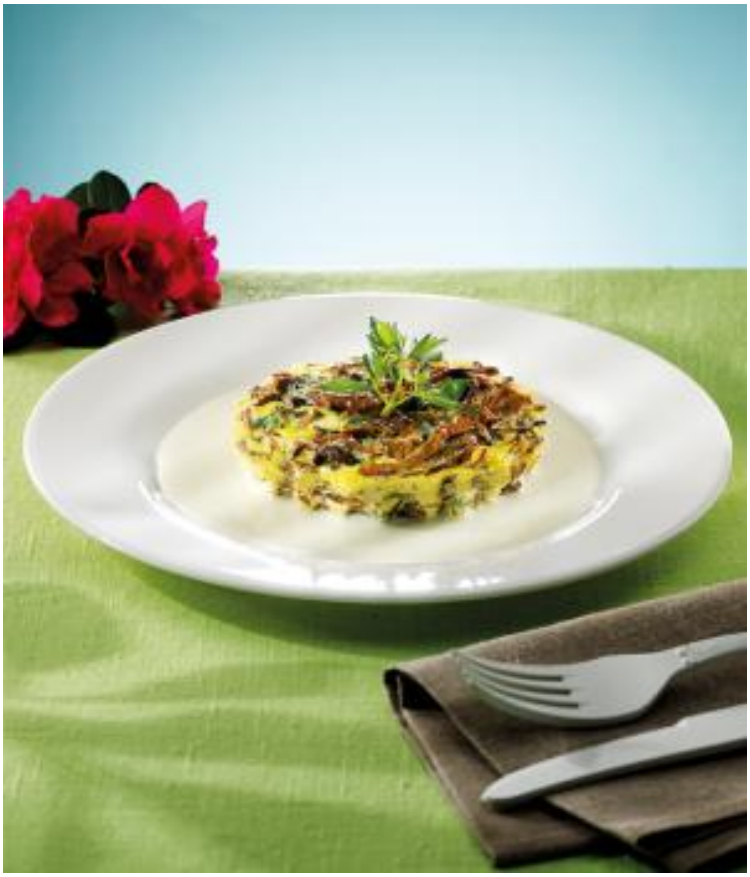
CHANTERELLES TIMBALE



Menù Ingredients

150 g. Finferle al naturale - Natural Small Chanterelle Mushrooms - GV1X

Ingredients

6 Eggs
50 g. Fresh cream
400 g. Taleggio cheese
q.s. Butter
q.s. Parmigiano Reggiano
q.s. Milk
q.s. Parsley
q.s. Salt

Chef: Leonardo Pellacani

Gluten Free

Method

Serve 6

In a bowl beat the eggs together with the grated parmigiano and the fresh cream; add the well-drained chanterelles, the chopped parsley and a pinch of salt. Transfer the mixture into six previously buttered single-portion molds. Bake the timbale in a bain-marie in the oven at 150 ° C for 25 minutes. In the meantime in a sauce pan melt the Taleggio cheese with some milk; spread the cream on the plates., turn out the timbales and place them in the center and serve.

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