CRISPY EGG, POTATO AND FOSSA DI SOGLIANO CHEESE VELOUTÈ, TRUFFLE AND PANCETTA



Chef: Maurizio Ferrari

Menù Ingredients

20 g. Grancrema di Formaggio di Fossa di Sogliano D.O.P. - Grancrema cheese sauce with Fossa di Sogliano PDO - KL1X
40 g. Patate pronte al naturale - Potatoes naturally preserved, ready to serve - Z62
5 Slices Carpaccio di tartufo - Truffle Carpaccio - P69
q.b. Buon brodo vegetale - BC1X
q.s. Aceto di vino bianco - White wine vinegar - E00
q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

2 Eggs
q.s. Flour
q.s. Breadcrumbs
20 g. Crispy Pancetta
q.s. Majoram
q.s. Beet Sprouts
q.s. Salt & Pepper
q.s. Sunflower seeds oil
10 g. Shallots

Method

Serve 1
Prepare 1 poached egg in simmering water with a little white vinegar, drain it and dry it gently. Bread it with eggs, flour and breadcrumbs. Fry it in sunflower oil until a golden colour, it will take a couple of minutes.
In a saucepan with a tablespoon of oil, cook the chopped shallot, add the potatoes, the Fossa di Sogliano cheese Grancrema and a little broth. Bring to the boil and blend everything to obtain a veloutè, if necessary add a little broth.
Pour the potato veloutè into a bowl, place the crispy egg on it, decorate with the pancetta, the truffle carpaccio, a sprig of marjoram and a drizzle of extra virgin olive oil

Gluten Free Method

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