CRISPY EGG, RED CABBAGE VELOUTÈ AND PORCINI MUSHROOMS



Menù Ingredients

1 Piece Teste di funghi porcini al naturale - Porcini Mushrooms Caps naturally preserved - GI1X
40 g. Cavolo viola pronto (Ready-to-Serve Red Cabbage) - Z8P
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
q.s. Profumoro - Profumoro Herbs Salt - P81X

Ingredients

2 Eggs
q.s. Breadcrumbs
q.s. Flour
q.s. Fresh Oregano

Chef: Maurizio Ferrari

Method

Serve 1
Marinate the porcini head with the Profumoro herb salt, some oregano leaves and extra virgin olive oil, live in the refrigeratore for 12 hours.
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 warm up the red cabbage with a little vegetable broth and using an immersion beater reduce everything to a veloutè, season with salt and pepper.
In a bowl, pour the red cabbage, on top the porcini head (previously seared in a pan), the crispy egg. Garnish with fresh oregano and a drizzle of extra virgin olive oil.

Gluten Free Method

© Menù srl - Dal 1932 Produttori Specialità Alimentari
Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)