

## POACHED EGG WITH CANNELLINI BEAN AND TRUFFLE CREAM SAUCE



**Chef:** Leonardo Pellacani

### Method

For 6 persons

Prepare the broth using Gran Cuoco granular following the instruction on the package. In the meantime use a cookie cutter to cut six round croutons which they will be brushed with butter and toasted in the oven. Bring a pot of water to a boil and add some vinegar then poach the eggs in it for three minutes. Now blend the cannellini beans into a cream, put them in a saucepan and warm them up with a little broth, then spread it out on a plate. Also warm up the cheese cream together with a little milk and set aside. In the middle of each dish, place a toasted crouton, on top of the cannellini cream, then put the poached egg on top of it and then the truffle carpaccio. Finally add some of the truffle sauce and a drizzle of warm cheese sauce.

### Menù Ingredients

200 gr Crema ai formaggi - 5 Cheeses Sauce - EF1  
240 g Fagioli cannellini lessati - Boiled Cannellini Beans - UI3  
60 gr Carpaccio di tartufo - Truffle Carpaccio - P69  
60 gr Crema con tartufo - Mushrooms and truffle paste - E5H07  
q.s. Aceto di vino bianco - White wine vinegar - E00  
q.s. Grancuoco granulare - Grancuoco Granular Stock - BH1

### Ingredients

q.s. Salt  
q.s. Milk  
q.s. Butter  
6 Slices of bread  
6 Eggs