POACHED EGG WITH CANNELLINI BEAN AND TRUFFLE CREAM 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

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 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 i 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 canellini 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.

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