PORCINI DUMPLINGS WITH MUSHROOMS CHEESE FONDUE



Chef: Barbara Benvenuti

Menù Ingredients

200 g. Fonduta con Fontina D.O.P. della Valle d'Aosta - Fondue with Fontina PDO from Valle d'Aosta - EY1
300 g. Gransalsa di funghi porcini - Gransalsa sauce with porcini mushrooms - BV1
q.b. Buon brodo vegetale - BC1X

Ingredients

3 Eggs
50 g. Heavy cream
50 g. Parmigiano Reggiano
q.s. Milk
q.s. Pepe
350 g. Bread
q.s. Salt
3 Spoons of flour
50 g. Butter
q.b. Chives

Method

Serve 6
Prepare the broth following the instruction on the package. Soften the previously chopped bread in the milk, then transfer it to a bowl and mix in the flour, eggs, parmigiano, shallot, chives, 100 g. of porcini mushrooms cream and 30 g. of butter. Season with salt and pepper , then carefully work the ingredients until you get a consistent dough, now create medium-sized balls. Boil the dumplings in the prepared broth. In the meantime, in a saucepan melt the remaining butter, add the fondue, the heavy cream and the remaining porcini sauce. Drain the dumplings, distribute them on plates and serve with the porcini fondue. Complete with fresh chives.

Gluten Free Method

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