

POTATO, LEEK AND PORCINI FLAN



Chef: Gianluca Galliera

Method

Place a portion of potato-based filling in a bowl and add the leek sauce, the porcini sauce, the egg and the Bruschetta Mia cheese, then thicken with the breadcrumbs. Knead to an even mixture. Line a baking tin with the shortcrust pastry, cover the base with stewed bacon and add the potato mixture, distributing it evenly. Using a spoon, try to give texture to the surface. Brush with egg and sprinkle with grated Parmigiano Reggiano and ground pepper. Bake in the oven at 170-180° C for about 40 minutes.

Menù Ingredients

100 g. Formaggio Bruschetta...Mia - 7020
150 g. Gransalsa di funghi porcini - BV1
150 g. Gransalsa di Porro - BI1

Ingredients

1 portion potato-based filling
1 egg
1 egg yolk for brushing
230 g shortcrust pastry
70 g breadcrumbs
100 g stewed bacon
10 g grated Parmigiano Reggiano cheese
to taste pepper