

## ROASTED BEETS WITH GOAT CHEESE MOUSE, PORCINI AND TRUFFLE



### Menù Ingredients

10 g. Crema di funghi prataioli con tartufo - Button mushrooms and truffle paste - E50K  
40 g. Funghi Porcini "Boschetto" a fette trifolati - "Boschetto"  
Sliced Porcini Mushrooms with oil, garlic and parsley - G61  
6 Slices Carpaccio di tartufo - Truffle Carpaccio - P69  
q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

### Ingredients

20 ml. Heavy Cream  
q.s. Salt & Pepper  
40 g. Goat Cheese  
q.s. Fresh Oregano  
120 g. Beets

**Chef:** Maurizio Ferrari

### Method

Serve 1

Wash the beets to remove any soil, cook them in the oven at 180°C for the necessary time. let them cool, peel them and cut them into pieces. In a pan, sauté the porcini mushrooms with a drizzle of oil and a sprig of oregano. Season the beets with oil, salt, pepper and roast them in the oven for few minutes. Meanwhile, whip the cream, incorporate the goat cheese and the truffle spread. In a dish, place the goat's mouse with truffle in different spots, the turnip on top of them, garnish with some porcini and some oregano leaves. Finish the dish with the truffle carpaccio and a drizzle of extra virgin olive oil.