STRUDEL WITH PORCINI MUSHROOMS AND TRUFFLE



Menù Ingredients

200 g. Porcini a fette trifolati - GG1X

250 g. Fonduta con Fontina D.O.P. - EY1

q.b. Carpaccio di tartufo - P69

Ingredients

1 portion ricotta based filling

350 g puff pastry

200 g chopped speck

6 slices of speck

90 g Emmental cheese in slices

1 egg yolk

to taste Milk

Chef: Gianluca Galliera

Method

Pour a portion of ricotta based filling into a bowl. Add the porcini mushrooms and the chopped speck. Roll out the puff pastry and line it with the slices of speck and Emmental. Complete with the prepared mixture and close the strudel. Decorate with pieces of puff pastry that have been kept aside. Brush the strudel with the egg and bake in the oven at 170 180° C for 35 minutes. Spread the heated and melted fondue in the middle of a plate with a drop of milk, put the warm strudel on top and decorate with flakes of carpaccio of truffle

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