# TRUFFLED THREE COLOR HUMMUS



**Chef:** Maurizio Ferrari

## Menù Ingredients

1 PIZZA P.A.L.A. - 7060

10 g Olio extravergine di oliva “Classico” - Extra virgin olive oil “Classic” - EK0X

15 g Crema con tartufo – Mushrooms and truffle paste - E5H07

3 slices Carpaccio di tartufo - Truffle Carpaccio - P69

## Ingredients

40 g Cannellini beans, drained

40 g Romanesco Broccoli, steamed

40 g Pumpkin, roasted

5 g Garlic, chopped

to taste Salt and pepper

## Method

Serves 1

Blend the cannellini with 1/3 of the cream with truffle, season with salt and pepper. Blend the Pumpkin with 1/3 of the cream with truffle, season with salt and pepper. Blend the romanesco broccoli with 1/3 of cream with truffle, garlic, season with salt and pepper. Drizzle the evo oil and some salt on the pizza PALA and bake it at 230°C (450°F) for 5-6 minutes until crispy. Then cut it into wedges. Place the three types of hummus in three different sauce bowls, then garnish with a slice of truffle carpaccio on each one, and serve them with the crispy pizza wedges.

**© Menù srl - Dal 1932 Produttori Specialità Alimentari**
Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)