

VERSAILLE



Menù Ingredients

15 g Crema con tartufo – Mushrooms and truffle paste - E5H07
20 g Èfungomix - GR1
70 g Preparato in polvere per besciamella – Fast Bechamel Powder Mix - P41
Carpaccio di tartufo - Truffle Carpaccio - P69

Ingredients

2 slices Multigrain bread

Chef: Maurizio Ferrari

Method

Mix the bechamel with Mushroom and truffle paste. Assemble all the ingredients. Gratin in the oven for 2 minutes. Decorate with truffle carpaccio.