



VALNERINA

MUSHROOM VELOUTE WITH TRUFFLE SABAYON

Prep: 45 min / Cook: 20 min / Total Time: 1 hr 5 min

INGREDIENTS

4 to 6 servings

1 tablespoon butter / 2 ounces shallots, chopped / 1 clove garlic, chopped / 1 bay leaf / 1 sprig thyme / 10 ounces white mushrooms
8 ounces water / 8 ounces heavy cream / Salt and pepper

Sabayon:

3 egg yolks / 1 tablespoon water / 1/4 tablespoon of Valnerina truffle oil / Salt and pepper

Garnish:

6 slices of Valnerina truffles

DIRECTIONS

To prepare the veloute, combine the butter, shallots, garlic, bay leaf, and thyme in a large saucepan. Sweat the shallots until translucent. Add the whole mushrooms, reduce to low heat, and cook, stirring for 3 minutes. Add the water, bring to a boil, and cook until mushrooms are tender. Pour the mixture into a blender or food processor, and process until smooth. Pour the veloute back into the saucepan, add the cream, and season with salt and pepper.

To make the sabayon, use a stainless steel bowl over a double boiler. Combine the egg yolks and water and beat for about 10 minutes, until eggs reach a stable foamy consistency. Remove the bowl from the double boiler, stir in the truffle oil, and season with salt and pepper.

To serve, divide the veloute among the bowls. Pour a few tablespoons of the sabayon in the center of each bowl, forming a circle. Finish with a slice of white truffle for each bowl.



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