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GOURMET MUSHROOM TRADERS

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BLACK TRUFFLE | PASTA | JUS DE CEPES | ASPEAGUS

SERVES 4 SMALL DISHES (ENTRÉE / SECUNDO)

This dish is based on a porcini gravy (jus de Cepes). You can make this basic gravy in advance and freeze it if desired.

Ingredients for *jus de Cepes*

- 1 small fennel bulb / 3 shallots / 2 cloves garlic / 1 tsp. thyme / 1 tbsp. olive oil
- 1 glass of dry vermouth or dry white wine
- 350 ml. poultry stock
- 350 ml. jus de veau
- 50 grams of dried porcini mushrooms

Preparation of *jus de Cepes*



ingredients



sweating



add cold fonds



and directly add dried mushrooms

- Finely chop the fennel, shallot and garlic. Let it sweat with thyme in some olive oil.
- Add the vermouth or wine and reduce until moisture has almost evaporated
- Add the cold stock and jus de veau and the dried porcini mushrooms
- Bring to the boil and let it simmer for an hour
- Strain the mass and reduce the juice to about $\frac{1}{4}$ or about 150 - 200 ml.
(don't throw away the leftover mass! You can fry it with some butter and make a delicious omelette).

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Now that the basic juice is ready, you can prepare the dish yourself.

Ingredients for the dish

- 150 ml. juice of ceps as described above
- 200 grams of pasta of your choice
- 40 grams of butter
- 1 bunch of green asparagus
- 50 grams finely grated Parmesan cheese
- 80 - 100 grams of fresh Black truffle



in slices



grated



en julienne



en allumette

Preparation of the dish

- Remove a few cm from the bottom of the asparagus and peel the bottom half with a peeler. Cut the asparagus into pieces of approximately 4 cm and cut them in half lengthwise (for thin asparagus) or into quarters (for thick ones).
If you use spaghetti, linguine or another ribbon pasta, you can also use the asparagus as ribbon by making wide ribbons on the mandoline.
- Cook the pasta according to the packaging with some salt
- Melt the butter with the Ceps gravy in a pan and add the asparagus strips. Let it simmer for a few minutes and mix in the pasta.
- In the meantime, cut the truffle(s) in half and shave some nice slices from the center. Finely chop what remains.
As an alternative to slices, you can also cut the truffles into very fine strips (*en julienne*) or simply cut them nicely and add them at the end.
- Remove the pan from the heat and add the grated Parmesan cheese and the finely chopped remains of the truffle. Mix everything well and serve immediately.
- Garnish the dish with fresh truffle in slices, shaved, *julienne* or *allumettes* (like thin matches).
(The more finely processed, the faster the Truffle imparts flavor to the dish and the shorter it can be heated because the flavor evaporates more quickly).