

FUNGI FUNGI

INT. GOURMET MUSHROOM
TRADERS

BRIOCHE WITH MUSHROOMS AND TRUFFLE

serves 4 small brunch or lunch dish



Ingredients for Brioche with mushrooms and truffle [Photo Funghi Funghi 2019]

A delicious dish for the holidays. Or just for weekdays. As a lunch or brunch snack. You can make it as luxurious as you want. . . with or without fresh truffle. . . with Chestnut mushrooms or with a mix of wild mushrooms. Easy to make and – with some small preparations – in an instant on the table!

i n g r e d i e n t s

- 4 thick (2 – 2.5 cm) slices of brioche bread (also possible with "regular" bread)
- 1 – 2 tbsp. clarified unsalted butter
- 4 farm-fresh eggs
- 4 slices of Parma ham
- 300 – 400 gram mix of fresh mushrooms of your choice
- (we used mini Shiitake, Nameko, Enoki and Golden Enoki)
- Fresh winter truffle
- 1 clove of garlic crushed
- 1 small shallot finely chopped
- 2 tbsp olive oil
- A few drops of good truffle oil
- Hand of finely chopped parsley and chives
- Frisé lettuce

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Ready to cook ! [Photo Funghi Funghi 2019]

PREPERATIONS

- Clean the mushrooms and cut into the desired size if necessary
- Clarify the butter
- Bake the Parma ham crispy with a few drops of olive oil in a non-stick pan
Let cool on some kitchen paper and pat the fat on top
- Finely chop the shallot and crush a clove of garlic
- Chop the parsley and chives and put it mixed in a small bowl
- Clean the truffle from any earth and / or mud
- Pick some nice sprigs of fresh lettuce and wash with cold water.

Put everything except the Parma ham in the refrigerator separately.

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Brioche | mushrooms | truffle | crispy Parma ham | poached egg [Photo Funghi Funghi 2019]

MAKING IT

- Grill the brioche bread slices in some clarified butter until golden brown in a non-stick pan
- Fry the mushrooms briefly in some olive oil together with the crushed garlic clove and poach the eggs at the same time. Both must be ready at the same time.
- Put the poached eggs on some kitchen paper.
- Remove the garlic clove and add the mix of parsley and chives and some clarified butter to the fried mushrooms. Shake it up and ready.

SERVING

Start with the grilled brioche bread, the fried mushrooms and the poached egg on top. Garnish with some crispy Parma ham and crisp lettuce. Season with a few drops (just very little) of truffle oil and some salt and pepper from the mill. Finally, you scrape some nice thin slices of the fresh truffle. *Bon appetit !!*