



Black Truffle
HARVEST

Premium Fresh Black Truffle grown naturally in Australia

Dutch cream potato salad with truffle

Shannon Bennett ~ Vue de monde

www.truffleharvest.com.au

SALADE DE POMME DE TERRES

Dutch cream potato salad with Manjimup truffle

Serves 4

Dutch crème potatoes

20 small Dutch crème potatoes

1lt water

1 lemon juiced

2 sprigs of thyme picked

2 cloves of garlic halved

200ml olive oil

Salt

Truffle emulsion

200ml chicken stock

½ teaspoon knorr powder

200g French butter small dice

50ml truffle oil

1 tsp grated black truffle

1 tsp truffle paste

1 tsp lemon juice

Salt and pepper

12 slow cooked quail eggs

20 sprigs of chervil

Freshly shaved truffle

10ml extra virgin olive oil

Murray River salt and black pepper

For the Dutch crème potatoes

- Place all ingredients in a pot cook on medium heat ensuring not to boil
- Check potatoes with the tip of a knife, When potatoes are just cook remove from heat and allow to cool in the liquid
- Strain potatoes and reserve cooking liquid
- Carefully peel potatoes using a turning knife and set aside.

For the truffle emulsion

- Put chicken stock and knorr powder in a pot and reduce by half
- Using a hand blender emulsify the butter into the stock
- Add the rest of the ingredients and blend to emulsify
- Reserve in a warm place

For the quail eggs

- Place quail eggs in water bath at 62 for 35 min
Refresh in ice water
Carefully peel and set aside

To serve

- In a small saucepan, gently warm the potatoes and quail eggs in the truffle emulsion on a low heat
- Plate 3 eggs and 5 potatoes around the plate and add a generous amount of the truffle emulsion
- Garnish each potato with a sprig of chervil and place one truffle disc on top of each egg
- Dress with olive oil and season to taste with salt and pepper