



BLACK TRUFFLE ROYALE, SMOKED POTATO, AND GARDEN LOVAGE IN A DELICATE TARTLET

Tartlet Dough

Ingredients:

- 500g flour
- 200g butter
- 10g salt
- 2 eggs
- 200g water
- 20 beautiful lovage leaves

Process:

Combine the flour, butter, and salt. Once no more lumps remain, add the eggs and water. Mix until the dough forms.

Incorporate the lovage by hand and refrigerate.

Roll out the dough thinly and evenly using a rolling pin, then line the small tartlet molds.

Bake:

12 minutes at 160°C (320°F)

Black Truffle Royale

Ingredients:

- 15g black truffle
- 200g gray oyster mushrooms from Cornaux (NE)
- 1 shallot
- 100ml white wine
- 3 eggs

Process:

Slice the oyster mushrooms and shallot. Sauté them in a pan, season with salt and pepper, then deglaze with white wine. Let it reduce over low heat for 10 minutes. Blend everything. Add the grated black truffle, reserving some for the sauce (velouté), then incorporate the eggs. Mix everything. Fill the half-sphere molds and bake in a steam oven.

Bake:

6 minutes at 100°C (212°F)

Smoked Potato

Ingredients:

- 200g baby potatoes
- 5g black truffle
- Olive oil
- Salt
- 3 lovage leaves

Process:

Cook the potatoes in water for 15 minutes. They should still be slightly firm. Cool them down. Cold smoke them for 5 hours.

Dice the smoked potatoes, then mix them with olive oil, salt, grated truffle, and chopped lovage leaves.

Final Assembly

Fill the tartlet crusts with the warm potato brunoise. Reheat the dome in the steam oven, then place it on top. Garnish with black truffle shavings using a mandolin and add some lovage. Serve with the truffle velouté.

