

Gauthier Home presents

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TARTUFO
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Serves 4

Menu

Paté al Tartufo e Noçi
Walnut and Black Truffle Pâté
N, SO², Sy

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Risotto Autunnale al Tartufo
Parmigiano Reggiano e Ragù di Carne
Autumn Truffle Risotto
Aged Parmesan & Jus de Roti
SO², M

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Spalla de Agnello Stufato
Albiocca e timo fresco, Polenta e Verdure
Stuffed Lamb Shoulder
Apricot & Fresh Thyme, Polenta & Green Chard
SO², M, G

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Tiramisù All' Amaretto
Tiramisu Amaretto
SO², M, G, E

ORDER NOW

Preparation



Walnut and Black Truffle Pâté

Serve with toasted bread.
You can add some black pepper if you wish.

Autumn Truffle Risotto

Please note THIS DISH MUST NOT BE KEPT MORE THAN 2 DAYS IN YOUR FRIDGE

Gently warm the meat jus in small pan and set aside.
In a large thick bottomed pan, pour the cooking juice and add the rice. Bring to a gentle simmer and add the butter and mascarpone. Stir gently for 3 minutes while making sure there is a constant gentle ebullition. Add the Parmesan and continue stirring for 1 minute. Add the olive oil and stir for another ½ minute. Divide the risotto into 4 plates and add the meat jus. Put the shavings of truffles over each plate and serve immediately.

This dish must be eaten immediately after being cooked. It cannot be prepared in advance.



Stuffed Lamb Shoulder

Place the contents of the bag into a roasting tray. Be sure to cover the piece of lamb with all the jus. Place in preheated oven (180 degrees) for one hour. Meanwhile, cut the polenta into 8 square or 4 long rectangles and pan-fry in a hot pan - 3 minutes on each side.

3 minutes before taking the shoulder of lamb from the oven, add the green chards on top of the shoulder.

Tiramisu Amaretto

Spoon evenly into 4 dessert plates.

