

D R O L M A

R E S T A U R A N T

Black Truffles Bread Soup

Ingredients :

- Bread crumb
- Chicken broth
- Truffle juice
- Fresh truffle
- Garlic oil
- 1 Egg
- 80 gr. of fresh foie
- Garlic powder
- White bean water broth
- Oven toasted layers of bread with fresh thyme



Directions :

- Toast the bread crumb and scalding with the truffles juice, the chicken broth, the white bean water broth and some grained fresh truffle. Lay aside.
- Poach one egg.
- Cut the foie in dices and sauté them.
- Arrange the soup on the plate : Put the poached egg above surrounded by the foie dices and the layers of toasted bread, the oil and the garlic powder. Laminate the truffle, place them above the egg and add pinch of Maldon salt.