

CLASSIC TOASTED HOMEMADE BREAD WITH BLACK TRUFFLE OF BAGNOLI IRPINO

INGREDIENTS FOR 4 PEOPLE:

4 slices of homemade bread, black truffle Bagnoli Irpino, cloves of garlic, extra virgin olive oil.

PREPARATION:

Cut 4 slices of homemade bread. Grill. Slice the truffle in thin gills and put them in a bowl with a clove of garlic ,3 tablespoons of oil and a pinch of salt. You work well with a fork, reducing everything to a creamy sauce. Spread this with the slices of bread, add a little salt and serve it immediately.

NOODLES WITH BLACK TRUFFLE OF BAGNOLI IRPINO

INGREDIENTS FOR 6 PEOPLE:

600 grams of fresh egg noodles, oil, garlic, 60 g of butter (or heavy cream), Parmesan, one black truffle of Bagnoli Irpino.

PREPARATION:

Put in a pan 4 fingers of oil and make a brown garlic clove, after which remove the garlic and let melt butter. Reduce the heat and let it fry for 2 minutes. Put to cook the noodles, seasoned with prepared sauce and grated Parmesan. Braise for 2 or 3 minutes and serve with an abundant grated truffle.

RAVIOLI OF RICOTTA WITH BLACK TRUFFLE OF BAGNOLI IRPINO

INGREDIENTS FOR 4 PEOPLE:

400 gr. Fresh ravioli, 45 grams of butter (or heavy cream), black truffles, 30 grams of grana padano, salt.

PREPARATION:

Cook the ravioli in plenty of boiling water and salt. Drain the ravioli and again quickly in a pan and add truffle butter, and sprinkle with grated grana padano at will. Serve immediately in warm.

RICE WITH MUSHROOMS PORCINI AND THE BLACK TRUFFLE OF BAGNOLI IRPINO

INGREDIENTS FOR 4 PEOPLE:

400 grams of rice, a black truffle, 500 grams of mushrooms, pecorino bagnolese grated, extra oil, a clove of garlic, parsley, salt and pepper to taste

PREPARATION:

Cook rice in the traditional way. Start cut porcini mushrooms and make fry in a pan with a clove of garlic. Put rice in a pan, add the cooked mushrooms previously with truffle grated and mixed them on.

Garnish the dish with parsley, pecorino and with the remaining truffle.

NOODLES WITH MUSHROOMS PORCINI AND BLACK TRUFFLE OF BAGNOLI IRPINO

INGREDIENTS FOR 4 PEOPLE:

400 grams of fresh egg noodles, a black truffle, 500 grams of mushrooms, pecorino bagnolese grated, extra oil, a clove of garlic, salt and pepper to taste

PREPARATION:

Cook the noodles in boiling water and salt. Start cut porcini mushrooms and make fry in a pan with a clove of garlic. Drain the noodles, braise in a pan and add the cooked mushrooms previously with truffle grated and mixed them on.

Garnish the plate with pecorino and with the remaining truffle.

OMELETTE WITH BLACK TRUFFLE OF BAGNOLI IRPINO

INGREDIENTS FOR 6 PEOPLE:

9 eggs, 100 grams of black truffles cut into slices, extra virgin olive oil, salt and pepper.

PREPARATION:

Beat the eggs in a bowl, add salt and a pinch of pepper, add the truffle and mix well. Do heat in a skillet extra virgin olive oil and pour the mixture preparation. Move the pan constantly to prevent the eggs from sticking and when the bottom has cooked, turn the omelette until cooked.

Serve hot.

SCALLOPS WITH BLACK TRUFFLE OF BAGNOLI IRPINO

INGREDIENTS FOR 4 PEOPLE:

8 slices of veal, truffle cream, 1 / 2 cup of white wine, olive oil, flour, salt QB

PREPARATION:

Flour and fry in a pan 8 slices of walnut veal with olive oil to medium heat. Salt to cooked and keep warm separately. Remove funds from the residues of cooking flour, pour the half glass of wine and 4 tablespoons of cream truffle. Put the scallops in mixture of wine and truffle cream for a few minutes at medium heat. Serve hot.

SCAMORZA AT OVEN WITH BLACK TRUFFLE OF BAGNOLI IRPINO

INGREDIENTS FOR 4 PEOPLE:

1 fresh mozzarella(scamorza), 80 grams of black truffle Bagnoli Irpino, butter.

PREPARATION:

Cut into slices the scamorza and place in small pan anointed. Bake it and let cook for the time necessary to mozzarella melt. Remove the small pan from the oven and serve with plenty of grated truffle.

SCALLOPS WITH MUSHROOMS PORCINI

INGREDIENTS FOR 4 PEOPLE:

8 slices of veal, flour, a clove of garlic, olive oil, 1 \ 2 cup of white wine, 400gr. Porcini mushrooms, parsley, salt.

PREPARATION:

Prepare the mushrooms, cut them into pieces, brown leave them in oil with a bit of garlic and salt to taste. Take the slices of veal, cover flour and cook to put in a pan with a little oil to medium heat. A cooking now add mushrooms finished with the white wine and let it season for about a minut. Add parsley and serve.

SALAD BAGNOLESE OF TRUFFLE

INGREDIENTS FOR 4 PEOPLE:

200 gr. Black truffle Bagnoli Irpino ,10-12 fillets of anchovies, 15 olives pitted, 100 gr. The peppers in vinegar, salt.

PREPARATION:

Slice truffles with blades thin with blades in a bowl. Pour oil, olives, peppers the chopped anchovies in the bowl and little salt. Let all the rest at least 2 hours for before serving.

RUCOLA PARMESAN AND BLACK TRUFFLE OF BAGNOLI IRPINO

INGREDIENTS FOR 4 PEOPLE:

2 bunches of rocket, 100 gr. Of Parmesan, a black truffle of Bagnoli Irpino, 1 lemon, extra virgin olive oil, salt.

PREPARATION:

Wash the rocket , removing some leaves bad shape. Cut Parmesan slivers. Put bowl in the rocket and parmesan, seasoned with lemon juice, oil, salt and stir all. Serve with plenty of grated truffle.