

TARTUFERIA

Italiana

EST. 1911

Recipe 食譜



TRUFFLE MEAT BALLS

INGREDIENTS:

300 g - Minced Pork
1 Egg
2 tbsp - Black Truffle Pate
2 gr - Chicken powder
5 gr - Starch
2 tsp - Oil
1 tsp - Ginger Powder
A bit of Shallots
A pinch of Ground Black Pepper

PREPARATION:

1. Wash and finely chop the shallots. Beat the egg and set aside.
2. Put the minced meat, Black Truffle Pate, starch, chopped shallots, beaten egg, chicken powder, ginger and pepper into a bowl. Stir well.
3. Form the mixture into balls and round them (around 15 gr each).
4. Pour the cooking oil into the pot. After the oil has warmed up then add an appropriate amount of water and bring to boil.
5. Gently put the Truffle Meatballs in the pot and let them cook for 5 minutes.



TRUFFLE FRIED RICE

INGREDIENTS:

50 gr - Green Beans
1 Egg
200 gr - Cooked White Rice
1 tbsp - Black Truffle Pate
2 tsp - Cooking Oil
1 tsp - Light Soy Sauce

PREPARATION:

1. Put the green beans in boiling water for two/three minutes.
2. Scramble the eggs in a frying pan and set aside.
3. Add oil to the pan, stir the rice until the grains are clear and then add the green beans, scrambled eggs, light soy sauce and stir for 1 more minute.
4. Finally add Black Truffle Pate and stir fry for just few seconds.



TRUFFLE DUMPLINGS

INGREDIENTS:

150 gr - Shrimps (chopped)
250 gr - Minced Pork
1 tsp - Flour
1 Egg
2 tbsp - Black Truffle Pate
1 tbsp - Light Soy Sauce
1/2 tsp - Salt
1/2 tsp - Sugar
18 pieces - Wonton skin

PREPARATION:

1. Put all the ingredients in a bowl, except the wonton skin and mix well.
2. Put 1 tablespoon of filling in the centre of each wonton skin. Put some water on the skin edge, fold and squeeze it to make the wonton shape. Add the wontons in boiling water for 3 minutes and take out.



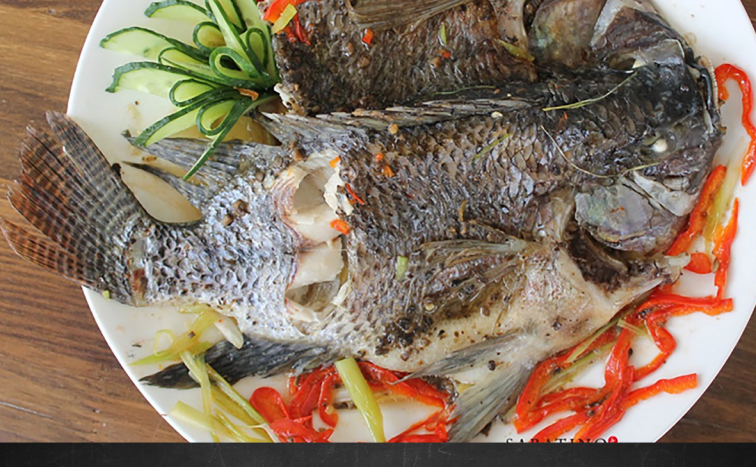
TRUFFLE SEA FOOD STEAMED EGG

INGREDIENTS:

2 Eggs
10 Clams
10 Shrimp
1 tbsp - Black Truffle Pate
1 tsp - Japanese soy sauce
100 ml - Water

PREPARATION:

1. Wash the clams and shrimps.
2. Put the clams and shrimps in a pot and cook with clear water. Take them out to cool down at room temperature together, remove the shells once cooled. Soup set aside.
3. Beat the eggs.
4. Add 100ml of the seafood soup and stir well.
5. Pour the eggs mixture into a shallow bowl and filter the surface with a paper towel to remove the foam.
6. Put clams and shrimps into the eggs mixture, cover the bowl with plastic wrap and put it in a steamer. Steam it over low heat for 8-10 minutes.
7. In the meanwhile mix well the Black Truffle Pate with Japanese soy sauce.
8. While the egg custard is still hot, pour on top the above sauce.



TRUFFLE STEAMED FISH

INGREDIENTS:

1 Sea bass (500 gr)
2 tbsp - Black Truffle Pate 2 Tbsp
50 gr - Shallots
30 gr - Ginger
3 tbsp - Rice Wine
1/2 tbsp - Steam Fish Sauce
1/2 tbsp - Lard
A pinch of Salt
A pinch of Ground Black Pepper

PREPARATION:

1. Finely slice ginger and shallots and soak in water.
2. Eviscerate the fish and stew it with half tablespoon of steam fish sauce, sliced shallots and ginger, salt and pepper for 5 minutes.
3. Sprinkle with half a tablespoon of lard, add boiling water and steam the fish for 5 minutes.
4. Pour off the water from the pan, add 3 tablespoons of rice wine and steam for 3 minutes.
5. Take the fish out from the steamer. Put ginger, spring onion and Black Truffle Pate on top and pour the remaining soup on the fish.

