



FLAN WITH TRUFFLE HONEY

INGREDIENTS

3 eggs

1 cup heavy cream

1/2 cup grated parmigiano

Bianconi truffle honey

Mache lettuce

Balsamic vinaigrette

Antichi Colli truffle balsamic glaze

Fresh truffle (optional)

DIRECTIONS

1. Whisk together the eggs, cream and cheese.
2. Pour mixture into buttered ramekins or silicon trays. Bake bain-marie at 350 degrees for 15 minutes or until done.
3. Prepare a bed of mache lettuce and drizzle with balsamic vinaigrette.
4. When flan is done, remove from the baking dish and place on the lettuce.
5. Drizzle truffle honey over the flan and decorate the plate with balsamic glaze. Shave fresh truffle over the flan and serve.

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