



# Royale légère of leeks with black truffles



## Preparation Leek velouté

Sauté the sliced leeks in a dash of olive oil, season with salt and pepper. Add the chicken stock then cook for about 10 minutes. Add the cream and continue cooking for 5 minutes. Blend in a food processor and pass through a fine sieve. Adjust the seasoning with salt, pepper and Tabasco. Place in the fridge.

## Preparation Lauch-Flan

Measure out 300 ml of the cold leek velouté, add 2 eggs and blend. Adjust the seasoning with salt and pepper. Pour the Royale into 4 bowls, cover with foil and steam it for 9 minutes at 100°C. Set aside.

## Rezept für 4

### Ingredients Leek velouté

150 ml chicken stock  
300 g leeks, sliced  
150 ml cream

### Ingredients Leek royale

2 eggs  
300 ml leek velouté

### Ingredients Black truffle sauce

10 g shallots, finely chopped  
15 g black truffle, chopped  
50 ml white port  
50 ml Madeira  
200 ml black truffle juice  
200 ml cream  
20 g butter

### Ingredients Finishing

6 baby leeks  
Seasonal microgreens  
1 black truffle weighing 100 g, peeled  
1 cauliflower floret  
1 Romanesco floret

### Usual condiments

Salt, pepper, Tabasco  
Fleur de sel  
4-colour peppercorn mix  
Olive oil



### **Preparation Black truffle sauce**

Sauté the shallot and the chopped black truffle in a knob of butter. Season with salt and pepper. Deglaze with the white port and the Madeira, reduce the liquid by half. Add the truffle juice and cook for 5 minutes. Add the cream and simmer for another 5 minutes. Add a knob of butter, blend in a food processor and adjust the seasoning with salt and pepper.

### **Preparation Finishing / Topping**

Cook 4 baby leeks in the steam cooker at Steam 100°C for about 4 minutes, chill them in ice-cold water then slice them diagonally into small pieces. Diagonally slice the remaining two, uncooked baby leeks very finely. Chop the black truffle into small cubes, lozenges and julienne. Use a mandoline to make cauliflower and Romanesco shavings. Chop the seasonal leaves.

### **Plating up**

Arrange the cooked and uncooked baby leeks neatly around the edges of the bowls, add the truffle cubes and the cauliflower and Romanesco shavings. Place the bowls, covered with foil, in the steam cooker for a further 2 minutes to heat up the Royales. Then top with the lozenges and the julienne of black truffle. Season with a dash of olive oil, fleur de sel and 4-colour peppercorn mix. Garnish with some seasonal microgreens. Emulsify the hot truffle sauce then pour it into the centre of each bowl.

### **Anrichten**

To the video!