



HUNCHBACK THISTLE, TRUFFLE, AND PECORINO CHEESE FLAN

INGREDIENTS:

- 2 KG HUNCHBACK THISTLE (CARDOON)
- 4 EGGS
- 100 G FRESH CREAM
- 200 G GRATED PARMESAN CHEESE
- 250 G FRESH PECORINO CHEESE
- 150 G FRESH CREAM
- 50 G FRESH BLACK TRUFFLE
- GARLIC
- ALUMINUM MOLDS
- BUTTER TO GREASE THE MOLDS

METHOD:

1. WASH THE CARDOONS AND REMOVE THE TOUGH FIBERS USING A VEGETABLE PEELER.

2. COOK THEM IN PLENTY OF SALTED WATER FOR 25 MINUTES, THEN SAUTÉ THEM IN A PAN WITH GARLIC AND OIL.
3. IN A BLENDER, COMBINE THE COOKED CARDOONS, EGGS, 100 G CREAM, AND 200 G GRATED PARMESAN CHEESE. SEASON WITH SALT AND PEPPER, THEN BLEND UNTIL SMOOTH.
4. BUTTER THE MOLDS, FILL THEM WITH THE MIXTURE, AND BAKE IN THE OVEN AT 150°C (302°F) FOR 25 MINUTES.
5. FOR THE PECORINO SAUCE: HEAT THE CREAM IN A SMALL SAUCEPAN, CUT THE PECORINO INTO CUBES, AND BLEND EVERYTHING UNTIL SMOOTH.
6. SERVE THE FLANS WITH A SPOONFUL OF PECORINO SAUCE AND A GENEROUS GRATING OF FRESH TRUFFLE.