



Warm Ricotta Custard

with black truffles, Parmesan and wild mushrooms

Napa Truffle Festival 2016 invited local restaurants to participate in the winter truffle season with a truffle menu. Chef Rogelio Garcia of Angèle Restaurant & Bar featured this Warm Ricotta Custard with wild mushrooms and shaved black truffles—an elegant dish to serve at intimate dinners or grander gatherings. Starting as a line cook, Chef Rogelio advanced his career through such notable restaurants as Calistoga Ranch, Cyrus, The French Laundry, Michael Mina and Redd. As executive chef for Angèle, he is able to fully express his love of food, fresh local ingredients and gathering around the table. Bon appétit!



Rogelio Garcia
*Executive Chef, Angèle
Napa, CA*

Ingredients (Serves 8)

- 2 cups cream
- 6 eggs
- 4 cups of milk
- 1 cup Parmesan cheese - finely grated
- 4 cups fresh wild mushrooms of choice
- 2 T butter
- 1 ½ oz fresh black truffles for shaving

Directions

Blend cream, eggs and milk in a blender. Whisk in the cheese.

Pour into eight 4-oz containers and cook in a water bath at 350° for 20 minutes. In sauté pan over medium high heat, melt butter and sauté mushrooms until through.

Before serving, top custard with sautéed mushrooms and finish with shaved black truffles.