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An Easy-to-Make Black Truffle Sandwich from a Michelin-Starred Chef Consider It Your Overindulgent Super Bowl Party Appetizer

By Sam Eichner · January 31, 2018

Recipe by Chef Ken Frank of La Toque, Napa



La Toque's Black Truffle Sandwich

Two slices pain de mie (or any good ol' white bread)

50 grams fresh black truffle

Sweet butter (soft)

Sea salt

Butter both sides of both slices of bread generously and fill the sandwich with sliced fresh truffle. Wrap in plastic wrap and refrigerate for 48-72 hours, allowing the truffle perfume to fully permeate the sandwich.

When ready to serve, unwrap the sandwich, open it and season the truffle with a little sea salt. Put it back together and toast under the broiler, turning a few times until the bread is a golden brown and the truffles inside are nice and hot. Cut in quarters and share—or don't.

Bon Appétit!