

Forest egg, squash purée with bacon and truffle oil, fresh chives |

Recipe for 4 portions

Description

A recipe that will ensure you a place as a chef in the family during your family brunch among others.

You can also suggest this recipe without bacon in the mashed potato for a vegetarian option.

Note

You can use all kinds of mushrooms, here we offer you some of the easiest to find at the grocery store.

Ingredients

Mushroom casserole

- 125 Gr Button mushrooms
- 75 Gr Portobello mushroom
- 75 Gr Shiitake mushroom
- 2 Clove(s) Chopped garlic
- 4 Sprig(s) Chopped parsley

Bacon and squash puree with truffle oil

- 400 Gr Butternut squash
- 150 Gr Yellow onion
- 30 Ml Milk
- 20 Ml Water
- 75 Gr Bacon
- 75 Gr Butter
- 1 Tsp Truffle oil
- 1 Clove(s) Crushed garlic

eggs

- 4 Unit(s) Egg
- 6 Sprig(s) Chives
- 2 Tbsp Grated parmesan

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **385 F°**

Prep

Peel and finely chop your garlic.

Wash and chop the parsley.

With a wet cloth or a brush, clean your mushroom and then slice them.

Dice the bacon. Peel and mince the onion and dice the squash in small cubes.

Mushroom casserole

In a warm pan with vegetable oil, brown the mushrooms and put aside.

In the same pan, melt a spoon of butter, add the mushrooms, the garlic and the parsley.

Pour the mix in some little bowls.

Bacon and squash puree

In a pot, brown the bacon, add the squash cubes and the onion. Cover with milk and water, bring to a boil and cook for 15 min. Once cooked, put in the mixer, add some butter, truffle oil and season to taste.

Option VG (free bacon)

Dressing

Place a nice layer of mashed squash, top with the persillade of mushrooms.

Break an egg, grated Parmesan, put in the oven for about 10 minutes (check the cooking you want for your egg).

Take out of the oven, sprinkle with chopped chives, serve

Bon appétit!