

World Gourmet Summit 2006  
Culinary Workshop and Luncheon  
Grand Hyatt Singapore

24 April 2006 / 10.00pm – 2.00pm

TRUFFLE ROYALE

Presented by  
Iconic Chef Santi Santamaria

**Serves 1**

**Ingredients:**

- 300ml Truffle juice, divided
- 1 Whole egg
- 40g Echire butter
- 3 x 20g Melanosporum truffles
- 20ml Olive oil
- 15g Diced leek
- 15g Bacon, diced
- 20g Musroom, diced
- 5g Parsley, chopped
- 10g Roasted red capsicum
- Salt and pepper to taste



**Method**

1. Whisk 200ml of truffle juice and the whole egg until foamy and set aside to rest.
2. Grease a ramekin with the butter and pour in the remaining 100g truffle juice. Thinly slice the Melanosporum truffles with a mandolin into the ramekin. Pour the egg and truffle juice mixture and season with salt and freshly ground pepper. Place in a prepared steamer, cover and steam until set, for 4 minutes

**To serve**

Drizzle with the emulsified butter sauce over the steamed truffle and garnish with the truffle slices.