



Gratin Brandade with Truffle

On the basis of the traditional recipe from Camargue (South of France), made by Christian Etienne

Serves 4



The Market Basket

1 pot de Brandade à la Truffe
Truffières de Rabasse
Huile d'Olive à la Truffe Truffières
de Rabasse

500g de pommes de terre Rattes
lait
1 œuf
150g Fromage râpé.

The Recipe

- 1.
- 2.
- 3.
- 4.

The Chef's Tip

Serve it warm on a bed of lettuce or
Mache.

Our Chef, Christian Etienne, offers you this Truffle recipes on www.rabasse.com and his
Monkfish Liver recipes on www.monkfish-liver.com
