

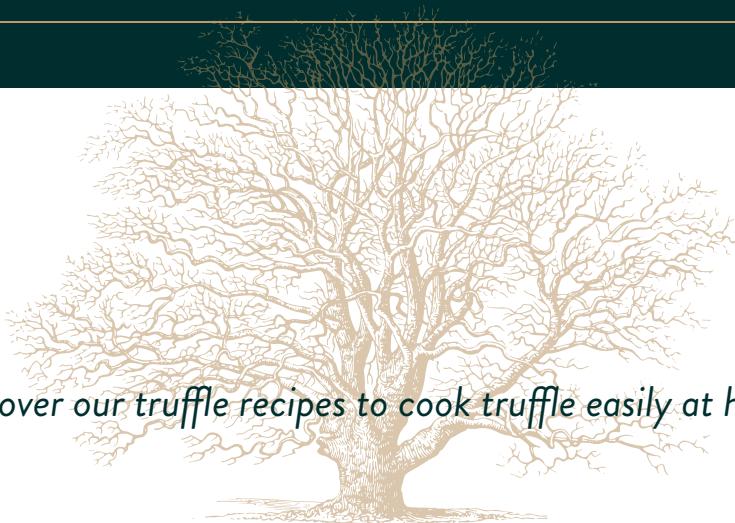
# Aléna

LA TRUFFE D'EXCEPTION



## YOUR RECIPE BOOK

*Discover our truffle recipes to cook truffle easily at home*



# TRUFFLE CHEESE



## The Recipe

- 1 – Cut your cheese in half.
- 2 – Spread the inside with the Truffle Supreme.
- 3 – Reclose both side and use a plastic film.
- 4 – Put your cheese in the fridge for 24/48h.

### Ingredients

for 2 to 4 persons

- 1 cheese of 250 grs of your choice, it must be creamy
- 1 tin of truffle supreme

# TRUFFLE SCALLOPS



## The Recipe

- 1 – Cut the shallots into thin slices and then fry gently with white wine.
- 2 – Remove from heat and add butter and cream. Add the Truffle Supreme . Mix everything to have a smooth and homogeneous texture.
- 3 – Let brown scallops in butter 1 or 2 minutes on each side.
- 4 – Put your scallops on a plate and add your truffle preparation on top.

### Ingredients for 2 persons

- 6 scallops
- 1 spoon of olive oil ; salt
- 25 grs of unsalted butter
- 10 cl of white wine
- 3 shallots
- 1 spoon of sour cream
- **1 tin of truffle supreme**

# TRUFFLE BOILED EGGS



## The Recipe

- 1 – Start by boiling the eggs (3 minutes).
- 2 – Cut the top of the egg and put some Truffle Supreme .
- 3 – On a slice of toasted bread, put some truffle butter (mix butter and Truffle Supreme).
- 4 – Soak your bread slices in your boiled egg .... MAGIC

### Ingredients for 2 persons

- 2 eggs and even 4 for greedies
- Bread
- Salted butter
- **1 tin of truffle supreme**

# TRUFFLE CROQUE MONSIEUR



## The Recipe

- 1 – Let brown a little bit your white bread.
- 2 – Mix some bechamel sauce with Truffle Supreme (between 10/20 grs per Croque Monsieur).
- 3 – Spread it on one side and add ham on top of this and close your Croque Monsieur.
- 4 – Add some cheese on top of the bread.
- 5 – Put this in oven, 200°C for 10 minutes.

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### Ingredients for 2 persons

- 4 slices of white bread
- 2 slices of ham
- 200 grs of cheese
- 150 grs of bechamel
- 1 tin of truffle supreme

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# TRUFFLE SCRAMBLED EGGS



## The Recipe

- 1 – Lightly whisk your eggs, cream and a pinch of salt together until the mixture has just one consistency.
- 2 – Heat a small non-stick frying pan for a minute, then add a knob of butter and let it melt. Don't allow the butter to brown.
- 3 – Pour the egg mixture and let it sit, without stirring, for 20 seconds. Stir with a wooden spoon, lifting and folding it over from the bottom of the pan.
- 4 – Let it sit for another 10 seconds then stir and fold again.
- 5 – Repeat until the eggs are softly set and slightly runny in places. Remove from the heat and add the Truffle Supreme, for a moment to finish cooking.

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### Ingredients for 2 persons

- 6 eggs
- Sour cream
- **1 tin of truffle supreme**

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# TRUFFLE PASTA



## The Recipe

- 1 – Mix the cream with the Truffle Supreme.  
Keep the mixture in the fridge for 1 hour.
- 2 – Mix pasta when it's ready with the truffle cream,  
wait for a couple of minute before serving

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### Ingredients for 2 persons

- 200 grs of pasta
- 25 cl of sour cream
- **1 tin of truffle supreme**

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With our Truffle Supremes,  
cook and enjoy truffle easily...

We offer you these simple truffle recipes that you can reproduce in your kitchen,  
without any difficulty.

Our Truffle Supremes are ready to use and you just have to incorporate them as  
indicated in this recipe book.



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LE SUPRÈME DE TRUFFE NOIRE

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