

# **TRADITIONAL RECIPES**

## **Piemontese eggs**

### **Ingredients:**

- ☺ *1/4 cup minced truffles*
- ☺ *1 clove garlic*
- ☺ *1 handful minced fresh parsley*
- ☺ *6 eggs*
- ☺ *salt*



### **Instructions:**

*Sauté 1/4 minced truffles with 1 clove garlic and 1 handful minced fresh parsley. Meanwhile prepare a 6 eggs omelette, carefully flipping the omelette in the skillet so as not to break it. Salt the omelette and turn it on to a platter, pour the truffle sauce over the top and serve hot.*

