

## CORN CREAM WITH TALEGGIO FONDUE (MELTED CHEESE) AND TRUFFLE

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1. Bring 1,5 litres / 50,72 fl oz of water to the boil in a pot and add the sachets of salt (**Sale fino**)
2. Set one spoonful of cornflour (**Farina di mais rosso**) to one side (you are going to need it at the end of the recipe)
3. When the water boils turn down the heat for one minute and pour the cornflour into the water, stirring continuously with a whisk until it thickens
4. Turn down the heat to the minimum. Leave on the heat for 40 minutes, stirring occasionally with a wooden spoon (the cornflour can cook between 35 and 45 minutes according to the hobs used)
5. Melt the fondue (**Fonduta di Taleggio**) in a frying pan for 2 minutes over a low heat
6. Heat the cornflour (which had been set to one side) for about 2 minutes in a frying pan. Add the truffle-flavoured butter (**Burro con tartufo**). Fry for 2 more minutes
7. Use a spoon to place the cream into the dishes and pour over the Taleggio cheese fondue. Pour over the truffle-flavoured butter with the crisp cornflour
8. Serve hot

