



Cappuccino of white beans & grated truffle

850ml Vegetable oil
250g Small white dried haricots beans, soaked overnight
1 Small onion, peeled
1 Carrot peeled
1 Fresh bouquet garni (thyme, flatleaf, parsley and rosemary)
50g Butter plus and extra knob of ice-cold butter
1-2 tsp Truffle oil
150ml Double cream
A few slices of fresh truffle
Sea salt and ground black pepper

Method:

Place all ingredients into the bamix[®] mayonnaise beaker. Place your bamix[®] with the whisk at the bottom of the beaker. Switch to speed II and hold still approx. 10sec. Then very slowly raise the wand along the side of the beaker. Finally mix through until the required stiffness is reached.