



Serves 6

Ingredients:

-sliced □□ bread

-100 g of truffle

-1 anchovy sottosale

-Garlic q.b.

-Parsley q.b.

-120 g of butter

-Extra virgin olive oil from Umbria

Take a pesto sauce with anchovies boned and well washed, garlic and parsley. Wash carefully truffles. In a pan, heat 30 g of butter and oil to taste, add the truffles into thin slices and cook over medium heat for about 10 minutes. From slices of bread, obtained triangles, fry them in butter and sprinkle with truffle sauce. Place the triangles served in a bag of aluminum and ripassateli in the oven at 160 ° serve to the table piping hot.