



INGREDIENTS FOR 4 PEOPLE

1 kg potatoes

2 hg button mushrooms

½ hg Castelluccio lentils

80 g leeks

2 cloves of garlic

A sprig of parsley

A sprig of thyme

½ hg Fontina cheese

20 g white truffle

Extra virgin olive oil.

Peel the potatoes and put them in water. Clean the mushrooms and sauté them rapidly in a frying pan with oil, garlic, thyme, salt and pepper. Cut the potatoes into very thin slices. Brush a baking tray with oil and put one third of the sliced potatoes on it, leaving spaces between them.

Cover the potatoes with the mushrooms and chopped parsley, then add a second layer of potatoes and cover this with the leek, previously cut into thin strips. Add a final layer of potatoes and cover with grated Fontina cheese. Cook this pie over a bain-marie for 4-5 minutes.

In the meantime, boil the lentils and season them with oil, garlic, parsley and salt.

Arrange them in the centre of the plate and place the hot potato pie on them.

Grate the white truffle on top and serve.