



This is how Teror Black Pudding Truffles with a crunchy tomato coating, by Chef Braulio Rodríguez, is made

FIRST STEPS

Ingredients for making bechamel for 8 servings

*1 mid size (about 300 grams) sweet black pudding from Teror
8 fine pasta sheets, 'masa filo', for the top layer*

Bechamel:

90 gr or 6 and a half spoonfuls of butter

90 gr or 3/4 cups of flour

pinch of salt

pinch of white pepper

pinch of nutmeg

1 litre of hot milk

Melt the butter in a pan on mid heat.

Add the pepper, salt and nutmeg, and stir in.

Add the flour and cook, stirring continuously for a minute.

Pour the hot milk and continue stirring, until the contents are smooth and fairly thick.

When the mix is of tepid warmth it is mixed together with the black pudding and then left to cool.

Ingredients for the tomato muselina

A shot of light olive oil

1 k of tomatoes or 6 ripe tomatoes

1 small fresh chive

pinch of salt

pinch of sweet smoked paprika

Una small spoonful of brown sugar

small glass of white wine

A few leaves of fresh basil

A few leaves of fresh thyme

200 ml of cooking cream

Blanch the tomatoes in boiling water for 2 minutes.
Take them back out and place them in cold water and ice for a minute.
Take off the skin, the heart and the seeds from the tomatoes.
Pour the oil into a frying pan, add the finely chopped onion and tomatoes.
Add the paprika, salt and brown sugar.
Pour the white wine all over and continue heating, allowing the water from the tomato to evaporate.
Once the water has gone, add the fresh herbs and cream.
Allow to boil for 5 minutes and stir, then turn off the heat and leave for a further 5 minutes.
Blend with a mixer, then sieve, and we are left with the tomato coating, keep on a low simmer to keep it warm.

MOUNTING AND FINISHING OFF THE DISH

Make 8 round balls with a mixture of the cooled off bechamel and black pudding.
With the fine pasta sheets, cut out 8 squares and brush the melted butter into them.
Place a black pudding truffle onto each square, and close each one like a bag by twisting it around itself to make the veil.
Pre-heat the oven, place the truffles in their pasta jackets and bake for 3 or 4 minutes at 190°;-200° depending on the oven.
Add the coating sauce by making a large circle in the centre of the dish and placing the black pudding truffles in their jackets on top.
Decorate to taste, and enjoy.

CHEF'S TIP

This dish can be decorated with a few drops of duck liver paté over each truffle when they are taken out of the oven.