

Coliflower salad with pistachios & truffles

Ingredients:

- 1 small coliflower
- 1/4th of a black wintertruffle
- 15 pistachios

- 1 egg yolk
- 20 gr sherry vinagre
- 70 gr extra virgen olive oil
- 40 gr mineral water
- 60 gr sunflower oil
- pinch of salt
- black pepper

Preparation:

Bring water to the boil with some salt. Cut the cauliflower in roses of the same size. Cook the cauliflower at your taste, slightly al dente. Meanwhile, crack some pistachios and cut them in 3 or 4. Mix the dressing with the given ingrediënts and taste. Add the cooked cauliflower and mix thoroughly.

Dress the cauliflower on the plate, and sprinkle the pistachios on top. Shave some fine slices of truffle and finish with some fresh ground pepper. Enjoy!

