



Giant Tarbais Beans with Black Truffle and German Butterball Mousseline *Cooked in Mason Jar*

We have a long history with Chef Gabriel. In 2010, he was among the first chefs to join us for the inaugural Napa Truffle Festival. In 2015, we posted his recipe for Salsify Soup with Black Truffles - a simple and amazingly delightful truffle dish. So, are you ready for a challenge? This year, Chef Gabriel joined us again for the American Truffle Revolution program presented by Robert Chang at the Nantucket Culinary Center in conjunction with the Nantucket Wine & Food Festival. For the program, he demonstrated how to make Giant Tarbais Beans with Black Truffle and German Butterball Mousseline - cooked in mason jars, no less! You CAN make this recipe and it is so very worth it!



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Ingredients (Serves 6)

Six small mason jars

For the beans

½ lb Tarbais beans

1 mirepoix (onion, bay leaf, garlic clove, thyme, etc)

2 oz black truffle

1 T butter

1 small clove garlic, chopped

1 medium shallot, chopped

3 oz foie gras terrine (optional)

6 T aged Madeira

Salt & pepper to taste

For the mousseline

1 medium Yukon gold potato

½ lb German butterball potatoes

1 cup heavy cream

1 cup chicken stock

Salt & pepper to taste

Preparation

For the beans

Wash the dry Tarbais beans in cold water and then soak them over night in the fridge with plenty of water. The next day, cook them with a mirepoix in the soaking water until soft, about 1.5 hours. Do not salt the cooking liquid, it will prevent them from cooking actually. When the beans are cooked, let them cool for a bit in the cooking liquid, then peel off the shell, just like a fava bean, and reserve.

Melt the butter in a skillet, add the chopped shallot and chopped garlic and sweat them together for 2 minutes; then add in the Tarbais beans and add 2 tablespoons of the Madeira. Mix well and season with salt and pepper to taste.

Divide the beans equally into the six mason jars; let them cool down a bit. For each jar, add a small slice of foie gras terrine (optional). Next add a layer of truffle slices. Finish with a teaspoon of Madeira. Close the lids of each jar and reserve them until needed in the refrigerator. This can be done a day in advance.

For the mousseline

Peel the potatoes and cut into medium pieces. Cover them with the chicken stock and some water, and cook them until very soft; then add the cream and simmer for three more minutes. Blend the mixture in a high speed blender; pass through a sieve; season to taste. Place mixture into an ISI container and add two CO2 charges. Reserve in a bain marie until needed. Cook the jars in a steam oven at 195°, or in a water bath completely covered for 25 minutes. Shake the ISI container well just before using it.

To serve with a flourish, open the jars in front of the guests and pipe a dollop of the mousseline on top. ***Bon appétit!***