

WARM BLACK TRUFFLE VINAIGRETTE

Yield: 1 cup

| Ingredients | Amounts |
|--------------------------------|-----------------|
| Truffle peelings | 3 oz. |
| Madeira wine | ¼ cup |
| Canola oil | ½ cup + 2 Tbsp. |
| White onion, chopped | ¼ cup |
| Carrot, chopped | ¼ cup |
| Celery, chopped | ¼ cup |
| Sachet (see recipe on page 17) | 1 |
| Chicken stock | ¼ cup |
| Sherry wine vinegar | ¼ cup |
| Truffle oil | ¼ cup |
| Coarse salt | to taste |
| Black pepper, freshly ground | to taste |
| Fines herbes | 3 Tbsp. |

Method

1. In a small saucepan, combine the truffle peelings and Madeira over medium heat. Bring to a simmer. Simmer for 5 minutes. Strain through a fine sieve, reserving the liquid and peelings separately.
2. In the same saucepan, heat 2 tablespoons of canola oil over medium heat. Add the onions, carrot, celery and sachet. Sauté for about 4 minutes or until the vegetables are tender.
3. Add the reserved Madeira and stir to deglaze the pan.
4. Continue to cook for about 3 minutes or until the pan is almost dry.
5. Add the chicken stock and cook for about 4 minutes or until liquid is reduced by half.
6. Immediately strain through a fine sieve into a medium-size heat-proof bowl. Discard the solids and allow the liquid to cool.
7. When cool, whisk in the vinegar, remaining ½ cup canola oil, and the truffle oil.
8. Season to taste with salt and pepper. Stir in the herbs just before serving.