

INGREDIENTS FOR 4 PEOPLE

For the brandade:

- 500 g. of salted cod or 600 g. of desalted cod.
- 100 ml. of extra virgin olive oil
- 100 ml. of whole milk
- 1 medium potato

For the royal:

- Cream and butter
- Saffron
- Eggs
- Salt

Honey

Saffron from Jiloca

Black truffle from Aragon.



Cod brandade cannelloni with honey, Jiloca saffron and black truffle

Once we have made a traditional cod brandade, we will prepare in a tray a sheet of honey with saffron strands to then spread a cylinder of cod brandade, we turn it so that the thin layer of honey adheres all around the cylinder and in this way we will have the shape of the cannelloni wrapped in honey and saffron.

Next, the royal is prepared. The first thing to do is to heat the cream and butter together, add the saffron and infuse. Then add the eggs, correct the amount of salt, strain it and steam it at 85 degrees until it curdles.

Spread a spoonful of saffron royal sauce on the plate, place the brandade cannelloni on it, add some slices of tuber melanosporum. To finish and decorate, place a few sprigs of saffron pistils.