



# Salsify Soup

*with Black Truffle, Scallions and Duck Prosciutto*

In 2010, Chef Gabriel was among the first chefs to join us for the inaugural Napa Truffle Festival. Gabriel and five other Michelin star chefs, including Josiah Citrin, David Kinch, Nancy Oakes, Sylvain Portay and host chef Ken Frank, created incredible dishes for the festival's signature **Truffles & Wine Dinner**. The salsify truffle soup featured here is simple, yet amazingly complex and delightful—a perfect dish to showcase the unique aroma and flavor of truffles. Enjoy!



**Chef Gabriel Kreuther**  
*Gabriel Kreuther*  
New York, NY

## Notes

---

*This recipe serves four to six people, and includes directions for three components:*

- 1** Soup
  - 2** Garnish
  - 3** Plating
-

## 1 SOUP

---

### *Ingredients*

2 lbs salsify  
Lemon juice  
1 shallot - chopped  
1 tbsp butter  
1 cup chicken stock  
1 cup water  
2 cups heavy cream  
Salt and white pepper

### *Directions*

Peel and wash the salsify roots, then cut into smaller pieces and keep in lemon water so that they won't oxidize. Sweat the chopped shallot in the butter in a pan then add the salsify, the water and the chicken stock. Simmer everything together until the salsify is tender. Add in the cream and simmer for about five more minutes. Blend the soup in a high speed blender and pass it through a fine chinois. Season to taste with salt and white pepper. Then either cool the soup down quickly to reserve for future use, or serve it immediately.

## 2 GARNISH

---

### *Ingredients*

2 oz black truffle  
2 bunches scallions - diced  
1 tsp butter  
Duck prosciutto - thinly sliced (5 per plate)  
Salt and pepper

### *Directions*

Peel the truffle with a truffle peeler and chop the peelings (reserve about 1/2 oz for topping). Sweat the scallions in a pan with the butter. About half way through cooking, add the chopped truffle peelings and sweat further to extract the truffle aroma. Let it rest on the side for a couple of minutes.

## 3 PLATE

While the scallions are resting, plate the duck prosciutto slices in each soup plate into a circle (five per plate) and then add in a quenelle (or scoop) of the warm scallion and truffle mix. Serve the hot soup on the side and pour it at the table. Finish the soup with the rest of the truffles, either micro-planed tableside, or shaved with a truffle shaver in front of the guests. ***Bon appétit!***