

Grilled onion flavoured Cremoso al Tartufo cream dips

Informations

People : 4



Ingredients

- 320 g Cremoso al Tartufo crust
- 2 large onions
- 5 cl truffle oil
- Pepper

Preparation steps

1. Preheat barbecue to 280°C.
2. Wrap the unpeeled onions in aluminium foil. Place under the barbecue hood and leave to cook for one hour. When cooked, cut in half and scoop out the pulp with a spoon. Leave to cool.
3. Put the onion pulp and Cremoso al Tartufo crust in the bowl of a food mixer.



4. Blend thoroughly, adding the truffle oil and freshly ground pepper.
5. When smooth, transfer to a serving dish and serve with pre-dinner drinks, with pitta bread, toast or gressini.

? **Tip:** You can also make this dip with the inside of the cheese. You could also add a little raw garlic to the dip or spice it up with some Espelette pepper.