



TÚBERAS WITH YELLOW SAUCE

(Túbervas > *Terfezia leptoderma*)

INGREDIENTS

2200 gr pork belly bacon, sliced into sticks
 4 crushed garlic cloves
 600 gr túbervas (*Terfezia leptoderma*), peeled and sliced
 2 dl olive oil DOP Moura
 4 egg yolks
 Juice and zest of 1 lemon
 Pea sprouts for decoration (optional)

PREPARATION

In a clay pot, melt the sliced bacon, stirring with a wooden spoon, until crisp. Add the garlic, and, immediately after, the sliced túbervas. Stir until the túbervas are golden. Lower the heat and add the lemon zest. Dilute the egg yolks with 2 tablespoons of water and the juice of half a lemon. Add the mixture to the pot, stirring well, remove from the heat and add a drizzle of olive oil, continuing to stir until the sauce thickens. Season with salt and pepper, decorate with pea sprouts, and serve. Enjoy with good Alentejo bread and Esporão Amphora Wine.

CHEF ANDRÉ MAGALHÃES

PLACE ALDEIA DE SETE / CASTRO VERDE

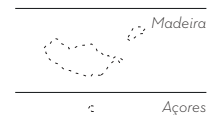
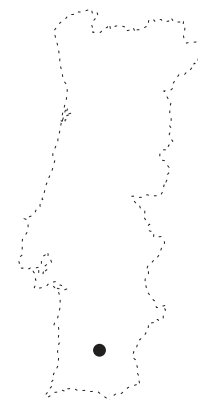
REGION ALENTEJO

Recipe inspired on the teachings of

JACINTO FATANA

OLIVE OIL DOP MOURA

WINE AMPHORA WINE



Açores

