

## Fonduta Piemontese

### For the Fonduta

2 cups grated Fontina Val d'Aosta  
¼ cup milk  
¼ cup heavy cream  
2 large egg yolks  
2 tablespoons melted butter  
½ teaspoon salt

### For the Mock Truffles

¼ cup dried porcini mushrooms  
1 pound cremini mushrooms  
¼ cup olive oil  
1 small shallot  
1 small garlic clove  
¼ teaspoon salt  
Black pepper to taste

### For the Mock Truffles

Make the mock truffles at least 12-24 hours before you intend to serve this dish.

Bring 1 cup of water to the boil. Turn off the heat, and soak the dried porcini mushrooms for about 1 hour. Drain the mushrooms and dry thoroughly on paper towels. Chop finely.

Slice the mushroom caps about ¼-inch thick, discarding the stems. Be certain that they are dry. Heat the olive oil in a large skillet over high heat, and sauté the mushrooms until they are nicely browned and almost all of the moisture is evaporated. When the mushrooms are nearly done, add the chopped porcini mushrooms, and cook a few more minutes until they are cooked through. Place all the contents of the skillet in a small deep bowl.

Press the shallot, then the garlic, through a garlic press. If you don't have a garlic press, mince them as finely as possible. Add the shallot and garlic to the mushrooms, plus the salt and pepper, mixing thoroughly. Leave the mixture at room temperature for 6-12 hours. If you have prepared them a day ahead, store them covered in the refrigerator after the 12 hours at room temperature. Remove them at least an hour before preparing the fonduta.

### For the Fonduta

Place the grated Fontina in the top of a double boiler. In another pan scald the milk and the heavy cream. In a separate bowl, beat the egg yolks. Beat 2 tablespoons of the liquid into the egg yolks. Add the remaining scalded liquids to the Fontina, and place over simmering, but not boiling, water.

Beat vigorously with a whisk until the mixture is smooth and creamy. Do not cook beyond this point, or it will become stringy and uneatable. Add the beaten egg yolks, plus the melted butter, to the cheese mixture, stirring constantly until thick and shiny.

**NOTE: Do not try to cook the mixture ahead of time and reheat.**

Place some of the mock truffles in the bottom of small serving bowls. Pour the cheese mixture on top of the mock truffles, then add more mock truffles on top of each serving.

Serve the fonduta with crusty bread for dipping, and a spoon for eating the mock truffles.