

Truffle Shuffle

Chef Tyler's Gravy

with Black Truffle & Thyme

Mise en Place

Cutting board
Knife

2 quart pot
Whisk

Wooden spoon
1 cup measure

Ingredients

1 shallot
1 garlic clove
Truffle Carpaccio
3 sprigs thyme

1 ounce/2 tablespoons
unsalted butter
Balinese Truffle Salt
½ cup white wine

3 tablespoons all purpose flour
1 24 ounce bag turkey, chicken, or
beef broth

Prep During Class

1. Peel and finely mince the shallot and garlic.
2. Finely chop half of the truffles from the Truffle Carpaccio.
3. Pick and chop the thyme.

How to Cook

1. In a 2 quart pot over medium-low heat, melt 2 tablespoons of butter.
2. Add the shallot and garlic and cook until the shallot is soft and translucent. Season with a pinch of Balinese Truffle Salt.
3. Deglaze the pan with the white wine and cook until au sec.
4. Add the flour and stir continuously for 2-3 minutes.
5. Stir in 1 cup of broth. Bring to a simmer, whisking constantly.
6. When a paste forms, add the remaining broth, along with the thyme and another pinch of Balinese Truffle Salt.
7. Adjust the heat to maintain a gentle simmer. Simmer for 20 minutes.
8. Finish with the chopped Truffle Carpaccio and more Balinese Truffle Salt to taste.
9. Finish with the roast turkey drippin's and serve immediately, or cover, and set aside in your refrigerator until it's gravy time!!

Reheating Instructions

1. Gently reheat the gravy over medium in a small saucepan, stirring from time to time to prevent sticking.