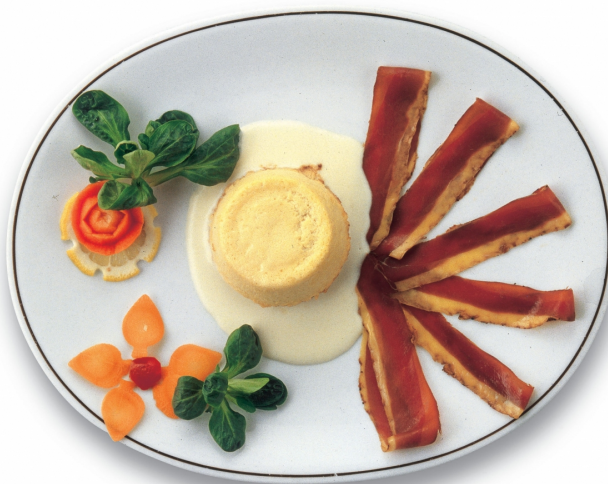


## CAULIFLOWER FLANS WITH MONTASIO SAUCE AND GOOSE SPECK



Tipo di Montasio: Stagionato (più di 10 mesi), Fresco (da 60 a 120 giorni)

Portata: Antipasti

Tempo di preparazione: Un'ora e mezza

Difficoltà: Bassa

### Ingredienti:

Ingredients for 4 persons

- 200 g of boiled cauliflowers
- 80 g of milk cream
- 50 g of grated aged Montasio
- 3 eggs
- 100 g smoked goose speck
- Salt to taste

### For the Montasio sauce

- 200 g of fresh Montasio
- 3 dl of milk
- 20 g of flour
- 20 g of butter
- Nutmeg to taste

### Descrizione:

Blend cauliflowers with Montasio, cream milk, eggs and add salt to taste. Grease molds with butter, pour the mixture and bake in oven at 180°-in a water bath-for half an hour, cover the molds with foil and bake for thirty minutes more. To prepare the Montasio sauce: melt butter; add flour, hot milk and fresh Montasio in cubes as last. Take flans out of the oven and lay them on a hot plate, garnish with the Montasio sauce and small slices of smoked goose speck. Serve hot.