

CAMERON DUNLAP

Marcos Cafe • Portland, Oregon

Oregon Black Truffle Cauliflower Fondue with Homemade Lavash Crackers

Serves 8

FONDUE INGREDIENTS

- 1 Ounce Fresh Oregon Black Truffle
- 1 Ounce Oregon Black Truffle Oil
- 1 Head Cauliflower
- 1 Yellow Onion, Thinly Sliced
- 6 Cloves of Garlic, Thinly Sliced
- 2 Cups Heavy Cream
- 2 Cups Grated Gruyere Cheese
- 1 Tablespoon Kosher Salt
- 1 Tablespoon Cider Vinegar

FONDUE INSTRUCTIONS

- 1. Thinly slice onion and garlic. In a medium sauce pot sauté with a little oil for 5 minutes on medium heat.*
- 2. Cut cauliflower into small pieces and add to the pot. Cook another 5 minutes.*
- 3. Add heavy cream and salt. Cover with water until vegetables are fully submerged. Simmer till all vegetables are soft and fully cooked.*
- 4. Grate in black truffle and add truffle oil. Add gruyere and stir until completely melted.*
- 5. Transfer to blender and purée until smooth. Transfer mixture to a container in the fridge. Fondue Dip can be served hot or cold.*

See Lavish Cracker other side

Homemade Lavash Crackers

INGREDIENTS

- 1 Large Egg
- 5 Cups All-Purpose Flour
- 2 Tablespoons Melted Butter
- 1 ¼ Cup Warm Water
- 2 Teaspoons Kosher Salt

INSTRUCTIONS

- 1. Mix all ingredients until dough forms. Knead for 3 minutes. Dough should be dry but not crumbly. Wrap in plastic wrap and let rest for 10 minutes.*
- 2. Roll out dough as thin as possible, and cut to desired shape. Using a pasta sheeter works best but it can be done with a rolling pin.*
- 3. Using a metal baking sheet turned upside down, cover with a light coating of olive oil and stretch dough over the pan.*
- 4. Using a fork, mix together 2 eggs with a few drops of water to make an egg wash. Liberally coat cracker dough with a pastry brush and sprinkle with your favorite seasoning.*
- 5. Bake at 350° for 4 minutes, rotate and bake for another 4 minutes or until golden brown.*