

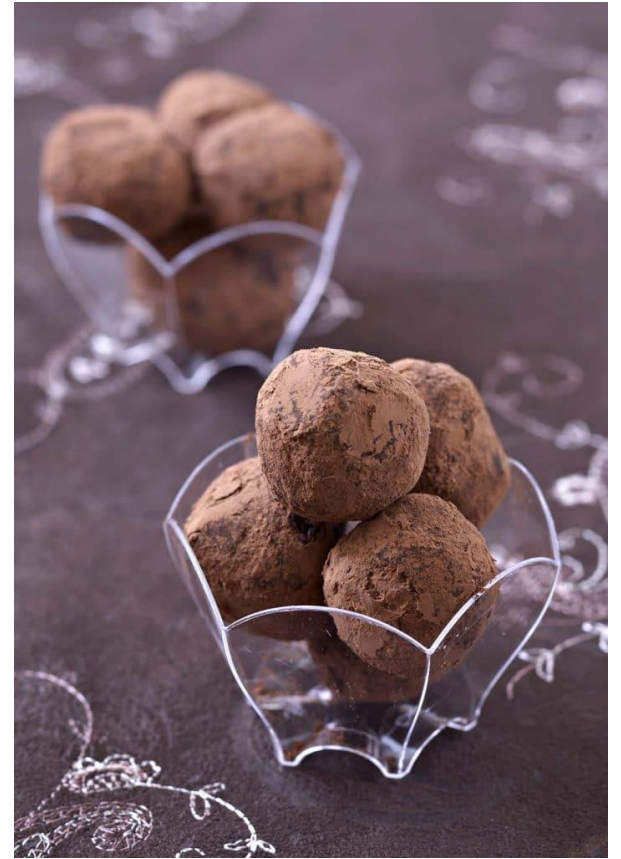
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*Acknowledgement of the importance of preserving  
biodiversity and local natural resources:  
sustainable development in two specific areas  
(Monbazillac and Sibiu)  
Mobility in France  
22nd-26th May 2023*

*Recipe ideas*

# Truffle Chestnut Cream Chocolate



# For about fifteen truffles

- 100g dark chocolate
- 60 g unsalted butter
- 120 g vanilla chestnut cream
- cocoa





# Preparation



1. Melt the chocolate in pieces in a saucepan placed in a bain-marie.
2. Stir with a wooden spoon. Gradually add the butter cut into pieces.
3. Remove the pan from the heat, add the chestnut cream.
4. Leave to stand for about 2 hours in the refrigerator for the chocolate to harden.
5. Form small balls using a small spoon with the cooled chocolate and roll them in the cocoa powder.

# Queen's bites



# For about four people

- 200 g All-butter puff pastry
- 2 chicken breasts
- 300 g Veal sweetbreads
- 300g button mushrooms
- 10 cl fresh cream
- 40g Butter
- 40 g Wheat flour
- 1 chicken broth cube(s)
- 1 egg
- Salt
- Pepper



# Préparations



- 1- Preheat the oven to 210°C (th. 7).
- 2- Glaze them with the beaten egg using a brush.
- 3- Leave to rest for 30 minutes in the refrigerator then bake for 30 minutes. As soon as it comes out of the oven, cut the lid.
- 4- In a Saucepan Cook the sweetbreads (optional) and the poultry supremes for 30 min.
- 5- Add the mushrooms to the broth 5 minutes before the end of cooking.
- 6- Finally add the fresh cream and continue cooking for about 10 minutes over low heat.
- 7- Cut the meat and mushrooms into very small pieces. Add them to the sauce, salt and pepper.
- 8- Divide the preparation into the queen bites.