

## **Truffled White Bean Puree**

*From Jason French, chef/owner of Ned Ludd in Portland, Oregon*

### **Ingredients:**

1 quart dry white beans  
2 sprigs thyme  
1 bay leaf  
1 yellow onion, peeled and halved  
1 carrot, peeled and split lengthwise  
1/2 cup white wine  
Water or stock  
1/2 ounce Oregon white truffle, sliced (or 1/2 teaspoon truffle oil, or to taste)  
1/2 cup grated parmesan cheese

### **Instructions:**

1. Cover beans with double their volume in water. Bring to a boil and allow to sit covered for 10 minutes.
2. Strain the beans and place back in the pot with the thyme, bay leaf, onion, carrots, wine and water or stock to cover. Season with salt and bring to a boil. Simmer, partially covered, until the beans are tender.
3. Puree in a food processor, add the truffles (or truffle oil) and cheese. Adjust seasoning and serve with flat bread, crackers, or crudité.