

Rich & Creamy Tuscan Truffles - The Perfect Homemade Indulgence

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TIME
20 min

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INGREDIENTS

- 1 cup of fresh mushrooms, finely chopped
- 1 cup of ricotta cheese
- 1/2 cup of grated Parmesan cheese
- 1/4 cup of fresh basil, chopped
- 1/4 cup of breadcrumbs
- Salt and pepper to taste
- Olive oil for frying

DIRECTIONS

1. In a skillet, heat a tablespoon of olive oil over medium heat. Add the chopped mushrooms and sauté until they are golden brown and any moisture has evaporated, about 5-7 minutes.
2. In a mixing bowl, combine the sautéed mushrooms, ricotta cheese, Parmesan cheese, chopped basil, breadcrumbs, salt, and pepper. Mix until well combined.
3. Using your hands, form the mixture into small balls, about the size of a golf ball.
4. In the same skillet, heat more olive oil over medium heat. Fry the truffles in batches until they are golden brown on all sides, about 3-4 minutes per batch.
5. Remove the truffles from the skillet and place them on a paper towel to drain excess oil.

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