



YOU HAVE YOUR TRUFFLE. NOW WHAT?

A little about them:

Black truffles are one of the world's rarest & most expensive delicacies, prized for their earthy flavour and pungent aroma. These gems are grown on Cypress Hill Farm underground amongst the roots of the oak and hazelnut trees & are harvested in June, July and August – being sniffed out by a talented canine team of Vizslas & then gently dug out by hand.

How to use:

Black truffles can be used raw or lightly cooked.

Use a very fine grater & shave directly onto food or into soups/sauces just before eating.

Bear in mind that heat damages the flavour, so use a low heat.

Pair with:

Foods that they pair well with include cream & cheese sauces that soak up their flavour.

Butter & oils help to bring out their flavour too, and truffles can be added to chicken, souffles, pasta, risotto, potatoes (mashed & baked), fish & omelettes.

How to make Truffle butter:

Briony recommends finely grating your truffle into soft, unsalted butter. Then either use fresh or to roll it into a pre-sliced log & freeze.

Butter is a great medium to capture the essence of your truffles. You can add to pasta, risotto, or onto the top of steamed vegetables but do so at the last moment to preserve the truffle flavour. Otherwise simply slather it on fresh crusty sourdough – one slice won't be enough.



Truffles with herbs?

Herbs that pair well with the truffle – garlic, basil, oregano & parsley.

Truffle infusions:

It's very simple to infuse your eggs with truffles.

All you need is a sealed glass container, half a dozen eggs (still in their shell) & 2-3 truffles. Place into the container & refrigerate overnight. The flavour & perfume of the truffles will infuse into the eggs through the shell.

You can also do this with Arborio rice adding a deeper flavour to your truffle risotto.

We like to put a slab of cheese into jar as well.

Mind blowing how powerful the truffle aroma is.

Truffle with cheese;

**Truffles go beautifully with soft cheeses such as brie or camembert & can either be added to your cheese board for people to shave a little slice over their cheese
or**

you can slice your wheel of cheese in half, place a thin layer of truffle on the bottom half before placing the top half back on the top. Eat straight away or better still leave for a day or so for the flavour to permeate the cheese.

Perfect.