



THE WINE & TRUFFLE CO

Gourmet Truffle Products

Truffle Oil

A great way to enjoy the flavour of truffles all year round, at a fraction of the price of fresh truffles. A touch of truffle oil can turn the ordinary into something exceptional, it is generally best to finish or garnish the dish with the oil at the last minute to capture its delightful flavour and fragrance. It is versatile, affordable and a little goes a long way.

- Drizzle over mashed potatoes, scrambled eggs or risotto,
- Toss with fresh pasta,
- Add to vinaigrette sauces or mushroom dishes,
- Drizzle over grilled fish, steak or fresh tomato slices.

Mushroom & Truffle Tapenade

Use this as a gourmet dip for crudités, spread on toasted Turkish Bread, or stirred through your favourite pasta then topped with Grana Pandano - a match made in heaven!

Truffle Mustard

The flavours of truffle and traditional Dijon mustard unite to create a one-of-a-kind taste.

Try it with your next grilled fillet steak, ham & cheese sandwich, salad or BBQ gourmet sausage and see what we mean.



Truffle Salt

The ultimate way to enjoy truffles, this blend of finely chopped black truffle and Western Australian Lake salt is irresistible in the kitchen.

Try over cooked egg dishes, tossed in pasta, on pâté or foie gras, or sprinkled on buttered popcorn, a "special occasion" condiment!

Balsamic Truffle Vinaigrette

This truffle vinaigrette is wonderfully fragrant and can be used on any type of salad, especially those salads containing assertive greens, strong cheeses and smoked or cured meats.

Truffle Honey

Mild honey infused with the flavour and fragrance of truffles. Use truffle honey in marinades or for basting game birds, or drizzle it over thinly sliced prosciutto. To end a meal truffle honey is delicious with Parmesan or Pecorino or other sheep's milk cheeses. Once opened truffle honey keeps well in a cool dark place but its fragrance will diminish over time.



Hazelnuts in Truffle Honey

Our truffles grow on the roots of hazelnut trees. These trees produce the most delicious and creamy hazelnuts that you will ever taste. We have created a perfect blend of roasted hazelnuts and truffle honey.

They are fantastic with cheese plates, on vanilla ice cream or for a real indulgence just eat them straight out of the jar.

Hazelnut Dukkah

An amazing hazelnut and Egyptian spice mixture. This can be sprinkled on salads or pasta dishes, mixed with olive oil and brushed on pita or pizza dough, or coated on chicken or fish and then grilled. You can also take some bread, dip it in olive oil, then in the Dukkah... heaven. Enjoy!



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Truffle Recipes

For cooking at home, allow 2-5 grams per person, per course.

Black Truffle & Celeriac Soup

Serves 6

50g butter
2 small onions finely diced
100g shallots finely diced
350g celeriac peeled & washed (can substitute leek)
250g potatoes peeled & washed
1.2 litres good chicken stock
80g Manjimup black truffles cut 'julienne' style
3 tablespoons chives, chiselled
100mls fresh cream
Salt, a couple of turns of white pepper

1. Melt butter in a big pot. Cook the onions & shallots for 5 minutes while stirring until translucent. Add the potatoes and celeriac cut in cubes & stir without colouring for a few more minutes.

2. Pour 3/4 of chicken stock over and let it simmer until cooked. Remove from the heat; let the temp drop by a few degrees and add the cream. Blend to a smooth creamy texture.

3. Check seasoning and texture - add more stock if required.

4. Top each bowl with julienned truffle & chives.

Spaghetti with Black Truffle

fresh spaghetti
butter
1 black truffle, shaved (allow 2-5 grams per person)
salt and freshly ground white pepper

With a dish such as this you really need to use the best butter you can find.

Take the butter and place it in a pan over a very gentle heat and when it starts to melt add the slices of truffle to the pot. Let this slowly melt, swivel the truffles rather than stir it as this will limit the number that will break down. When melted take it off the heat and cook your pasta.

This gives time for the truffle to infuse.

When the pasta is just about ready put the pan back on the heat and continue to cook the sauce until it just begins to colour. Add the drained pasta and fold it through. Taste and season with a little freshly ground salt and black pepper.

Serve into bowls and drape a few of the whole truffle slices over the top. Breathe in, smile and eat at once!



Spaghetti with Black Truffle

Fresh Truffle Storage

To be enjoyed at their best, black truffles should be consumed within a few days of being unearthed.

A truffle's worst enemy is moisture. So, to help keep truffles fresh for longer (up to about 10–14 days) gently wrap fresh truffles in absorbent paper, such as a paper towel, and store in a dry, closed container in the crisper compartment – not the colder parts of the refrigerator. The absorbent paper around the truffle should be changed daily and the jar/container must be kept dry.

Truffles have a very strong aroma, which will quickly impregnate any other foods in the fridge, so it's important to store them in their own container.

Removing mould from truffles:

Truffles lose moisture (weight) and aroma continually. If they grow a little white mould, brush it off under running cold water and dry the truffle before replacing it in the absorbent paper in the fridge.

Store fresh truffles with eggs:

Store the fresh truffles with fresh eggs in a large jar for 2 days and the yolks will be infused with the truffle aroma – wonderful when then scrambled or used in dishes that can be lightly cooked. Double your truffle value!

Freezing truffles:

Wrap truffles individually in foil and put them in a freezer bag. Or, you can place each truffle in a small container, cover it with oil or duck fat to create an air barrier, and then freeze the containers. Truffles will keep for 3 months, their aroma intact.