



THE TRUFFLE & WINE CO

MANJIMUP ~ WESTERN AUSTRALIA

## Cooking with Fresh Manjimup Black Truffles

The Truffle known as the “Black Diamond” of Perigord is world-renowned for its aphrodisiac effects and unique flavour... *Alexandre Dumas(1802-1870).*

### Black Périgord Truffle

The Black truffle or Black Périgord Truffle (*Tuber melanosporum*) is named after the Périgord region in France.

### Preserving

The pungent odor of a truffle will penetrate the shells of eggs and flavor kernels of rice when stored with them in a closed glass jar placed in a refrigerator. Once the prize truffle has been consumed, the eggs may be enjoyed in an omelet and the rice in pilaf.

### Cooking With Winter Black Truffles

This famed truffle is the prize ingredient of chefs everywhere from five star restaurants to sophisticated kitchens. While you will find many connoisseurs have different opinions on the preparation of Winter Black truffles, there are some universally respected precepts:

- Winter Black Truffles are best if used when cooking a dish, as their aroma and flavor are long-lasting, and will seep into your preparation.
- The French adore their Perigord Diamond when used in scrambled eggs and an omelet, as eggs easily assimilate the subtle earthy flavor of black truffles. This is also a very easy way of using black truffles, since it leaves almost no room for error. Plus, if you’re using preserved truffles, you can also use the truffle juice in the egg mixture, for even more of that yummy truffle flavor.
- Pasta, cuore! Indeed, shave, slice thinly, or grate over a hearty creamy pasta sauce, and prepare to reach heaven in one bite.
- Most tubers and vegetables with clean, fresh flavors contrast nicely with the intensely pungent essence of truffles, especially celery root, leeks.

### Wine & Truffles

Pairing a wine with a truffle dish is greatly dependent on personal taste and the particular type of dish prepared, and what kind of truffle product you are using. If the truffle is the centerpiece, go for a hearty, rustic red, and you can’t go wrong with vintages from truffle-producing regions.