



WILTSHIRE TRUFFLES

We are a small family business who supply truffles to almost all of the UK's leading restaurants. Now we are delighted to be offering our incredible fresh truffles to home chefs too. As well as personally hunting them with our dogs from a unique secret location in Wiltshire, we source beautiful truffles from our exclusive partners and friends around the world – always direct from the woods.

TRUFFLE SEASONS

Truffles are seasonal – see the chart below for a rough guide as to when to expect availability of each of the main truffle varieties. For more information on each variety of truffle please visit the “truffles” page on our website

	J	F	M	A	M	J	J	A	S	O	N	D
Black Winter - Spain												
Black Winter - Australia												
Black Summer												
Black Autumn												
White Truffles												
Spring White												
Honey Truffles												

STORING FRESH TRUFFLES

- Wrap each truffle in kitchen paper and store them in a sealed plastic or glass container, always in the fridge at 3-5 degrees.
- Black truffles usually last 7-10 days and white truffles 3-5 days, but every truffle is different so you should always aim to use them as soon as possible for the best experience.
- Truffles naturally give off moisture so, if not using straight away, every two days change the paper and wipe off any condensation that has formed on the inside of the box.
- For more detailed information on storage and shelf life please check the blog page on our website.



USING FRESH TRUFFLES

Serving size – the more the better! When using truffles it's best to do it properly, even if that means doing it less often. On each dish we recommend using at least 10-20g of white or black winter truffles per person; more for summer or autumn truffles as they are much milder.

For the ultimate truffle pasta for two people - this works with all types of truffle - bring about 40ml of water or light chicken stock to boiling point, then while very gently simmering drop in cubes of good cold butter one by one (around 125g total), whisking all the time to form an emulsion - do not boil. Take off the heat, allow to cool slightly but keep warm, and add an egg yolk (optional) and around 30g of grated parmesan, still whisking or stirring all the time, plus some grated truffle. Combine with freshly cooked pasta and serve immediately, with more truffle sliced or grated all over the top.

White truffles must never be cooked and should always be sliced or grated at the last minute before eating, ideally at the tableside. They are best served on simple, neutral dishes – pasta, risotto, fonduta or eggs.

Black truffles are more versatile and work well in many other dishes, although it's usually best to avoid strong or acidic ingredients which may impact the flavour of the truffles.

Here are a few suggestions from our chef friends...

Roast a chicken with butter and a little thyme. When cooked, remove from the pan and then slice truffles directly into the roasting pan to mix with the melted butter and chicken juices. Dunk in chunks of good bread to mop up the truffles and juices together; eat while the chicken rests.

Grate truffles into whipped cream, add a little salt – an amazing savoury truffle Chantilly for finishing soup, risotto and many other dishes.

Slice any soft cheese horizontally (e.g. Tunworth, Brie, Vacherin), fill with truffles then reseal – leave in the fridge for a couple of days to infuse, or gently warm in a small baking dish in the oven.

Carefully insert thick slices of black winter truffle under the skin of a chicken prior to roasting, the flavour will permeate throughout.

Sometimes simple is best – just slice fresh truffles all over cooked meat, fish or vegetables. Our favourite meats for adding truffle: veal, sweetbreads or chicken; fish: turbot or scallops; vegetables: Jerusalem artichokes, leeks, asparagus, sweetcorn or peas.

Truffle ice cream is delicious – add truffles to your normal basic ice cream recipe - especially good with our unique sweet honey truffles.

Truffle carbonara: grate truffles into a bowl with egg yolks and grated parmesan, add a small splash of hot pasta water and stir, then mix into cooked pasta with fried guanciale or pancetta.

Truffles are incredible in cauliflower cheese – just mix grated truffle into the white sauce before baking; ideally finish with more sliced truffle on top.

Reduce some chicken stock with a splash of Madeira, then add double cream and lots of grated truffle for a fantastic sauce; can also be made with our truffle juice instead of (or as well as) fresh truffles.

Adding grated or sliced truffle to any recipe for chicken liver pâté or parfait adds a wonderfully decadent flavour – pure umami.

Black truffle vinaigrette – grate black truffle with a microplane into mild olive or vegetable oil, add salt, a touch of lemon juice and a touch of soy sauce.

Truffles go very well with all types of eggs, for example just simply grate into buttery scrambled eggs or slice on top of fried eggs.

If you have leftover black truffles they freeze very well, with the flavour beautifully preserved – on defrosting they will be soft so it's better to chop them and incorporate into a dish rather than slicing on top. They can also be grated with a microplane from semi-frozen.

Alternatively make your own truffle butter – simply chop or grate generous quantities of truffle into good butter – this will keep in the fridge for a couple of weeks or also freezes well – it's good to do this in individual portions, each wrapped in greaseproof paper, so you can enjoy a little at a time when needed.