



THE TRUFFLE & WINE CO

MANJIMUP ~ WESTERN AUSTRALIA

Enjoy the season of abundance with Australian Black Perigord Truffle

The Truffle & Wine Co. is the largest Black Perigord truffle producer in Australia. We would like to share some ideas for using our unique Australian Black Perigord Truffles.

Bon Appétit

Cold soups Hot Potato, Cold Potato, Black Truffle, Parmesan

Hot potato! Cold potato! This truffled potato shooter is the ultimate "cream of mushroom soup" on the planet. It's *very* rich, creamy, buttery, and best served in small portions

Salads Black Truffle and Egg Salad

This Salad gives the maximum truffle flavour. For outstanding flavour, place your fresh eggs and pieces of truffle in an airtight container in the refrigerator and leave overnight so that the eggs absorb the truffle aroma.

Tarts Perigord Black Truffle Tart Poivrade Artichokes and Aged Parmesan Emulsion

Sauces for pasta Truffle Sauce for Pasta

If you are using something as flavoursome as a truffle then you really need to keep it simple. The base of my sauce will be a burnt butter sauce but this time, fine slices of truffle have been left in the melting butter to slowly infuse, creating a greater depth of flavour. Some of the truffles will break into small chunks that will cling to the pasta strands but you will also be left with some larger slices that can be luxuriously draped over the top of your finished dish.

Scallops Pan seared scallops with truffle sliver on celeriac purée

Scallops stuffed with a sliver of truffle served on an intensely buttery celeriac purée – a great recipe combining the sea and the soil beautifully, just how I like it. This is melt-in-the-mouth goodness like you wouldn't believe it!

Cold truffles Truffle-ice-cream

It doesn't get much more indulgent than this

**FRESH YOUNG SUMMER VEGETABLES IN SEASON FROM JUNE TO AUGUST
MATCHED PERFECTLY WITH AUSTRALIAN BLACK PERIGORD TRUFFLE**



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Asparagus

- White and green asparagus spears luxuriously coated in a classic French butter sauce enriched with truffle and double cream
- Crayfish, truffle and asparagus salad

Broad beans

- The Cuisine of Tuscany – Beans, Truffles and Chianina Beef
- Scallop with broad beans and creamy truffle broth

Broccoli

- Broccoli Cream Soup With Truffle Shavings
- Broccoli with butter & Truffles

Cauliflower

- Cauliflower when gently sautéed, until just beginning to brown goes really well with the earthiness of truffles and shaved Parmesan cheese

Celery

- Chicken Salad with Chicory, Celery and Truffle

Courgettes (Zucchini)

- Combine soft cooked pasta with nutty mushrooms, fresh courgette and woody and aromatic truffle butter for a quick but elegant meal.

Cucumbers

- Prosciutto wrapped Pork Chops with Baby Cucumbers and Truffle

Fennel

- Sturgeon Cheek Salad with Truffle Butter and Fennel

Sturgeon cheeks are rare: but you could substitute a white fish, preferably mild-flavoured so as not to overpower the flavour of the truffles.

French beans

- Salt-baked truffled chicken with warm green bean and truffle salad.

Globe artichoke

- Lobster globe artichoke and truffle salad

Leeks

- Champagne-Baked Oysters with Braised Leeks and Truffle Cream



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Lettuce

- Wood Pigeon with Lettuce, Bacon, Peas and Truffles

Mange-tout (snow peas)

- Red Mullet Fillets with Snow Peas & Truffle

Peas

- Spring Pea, Asparagus, and Truffle Royale

Potatoes

- Crab & truffle Potato Salad Here's a very earthy dish that uses the complimentary flavours of crab, potatoes and truffles,

Spinach

- Poached eggs with truffle, baby spinach & truffle aioli on ciabatta

Tomatoes

- Truffle Linguine with Tomatoes and Pancetta

Watercress

- Poached white asparagus, black truffles, watercress salad