



## PRESERVING FRESH TRUFFLES LONGER

A truffle is a fungus made of water and spores. The longer you keep them the more water will lose. The higher temperature it's exposed the more aroma will release and any kind of preservation will reduce the flavour and taste somehow. So:

Keep truffles in a cotton or linen bag; alternatively wrap them in kitchen paper. The paper will get wet, so please change it every 36-48 hours. Store them in the fridge at a temperature between 1-3 C (usually the best place is the lowest part of the fridge). It is possible to freeze truffles; however, if you fully defrost them, you could turn this delicacy into a useless piece of chewing gum. To avoid this occurring, grate or shave the truffle whilst still frozen and place back into the freezer immediately after use.

My truffles will last in perfect condition at least 8 days after buying from me if you follow these instructions, but take into account everyday you'll lose some water and aroma. Be aware some varieties can have a powerful aroma and the whole fridge/house can get an earthy smell. I would suggest using a sealed jar with the linen bag or the kitchen paper. There is a chance some people might not appreciate the aroma, so please, consume them as quickly as possible.

## NATURAL TRUFFLE OIL RECIPE

Ingredients:

- 500 ml of oil
- 10 grams of Truffle

Utensils:

- 1 pan
- 1 truffle shaver
- 1 oil carafe

Process:

1. Wash the truffle with a soft brush (a dental one is perfect) in cold water to remove all the soil. Dry up the truffle completely with a kitchen cotton cloth and be careful to don't break the skin.
2. Pour the oil in a pan and warm up the oil but never reaching a frying temperature. As indication 60C degrees is more than enough.
3. Slice the truffle in the oil and stir during 7 minutes to infuse the oil with the truffle aroma. Then cool down and pour it into a carafe. Be careful as oil may oxidise easily changing the flavour as well.
4. The truffle oil is done, but don't leave the truffle inside the oil for longer than 2 weeks.
5. Feel free to use this oil until the original best before original date of the oil.

PD: Depending the variety oil and truffle the flavour will be different. Take into account commercial truffle oil is synthetic as uses chemicals and you'll get a punchier aroma. This oil is just something natural.