THE GENTLEMAN'S RETREAT

Truffles:

shaving, storing and serving.

A short guide from the house.



Know your truffle.

BLACK WINTER TRUFFLE (PERIGORD):
in season roughly December to March, deep and earthy, the one to cook with.

WHITE TRUFFLE (ALBA):
October to December, the most prized, always served raw.

SUMMER TRUFFLE:
May to August, milder and far cheaper, a good one to learn on.

CHOOSING ONE:
it should feel firm all over, smell strongly before you unwrap it, and show no soft or wet patches.



Keeping and Cleaning.



Wrap each truffle in a sheet of kitchen paper, put it in a clean jar with a lid and keep it in the fridge. Change the paper every day.

Use within five to seven days, as the aroma fades daily. Do not keep it in rice, which dries it out.

To clean, brush off the soil with a soft brush just before use. Never soak it.

Shaving and serving.



Use an adjustable truffle shaver and shave paper-thin slices straight over the plate at the table, so the warmth of the food lifts the scent.

About 5 to 10 grams per person is plenty.

White truffle is always served raw. Black truffle can be warmed gently in butter.

It is at its best with simple things: soft scrambled eggs, buttered tagliatelle, risotto, mashed potato, a ripe brie.

To drink: a Barolo with white truffle, a red Burgundy with black.

A note on truffle oil: most is made with flavouring, not truffle.