Fresh Vegetable

WHITE TRUFFLE



Ref: TRF-01

Description: The "white truffle" or "trifola d'Alba" (*Tuber magnatum*) comes from the Langhe and Montferrat areas of the Piedmont region in northern Italy and, most famously, in the countryside around the cities of Alba and Asti; in Italy it can also be found in Molise, Abruzzo, and in the hills around San Miniato, in Tuscany. Edible truffles are held in high esteem in Middle Eastern, French, Spanish, Italian, Greek and Georgian cooking, as well as in international haute cuisine. Growing symbiotically with oak, hazel, poplar and beech and fruiting in autumn, they can reach 12 cm diameter and 500 g, though are usually much smaller. The flesh is pale cream or brown with white marbling.

Italian white truffles are very highly esteemed and are the most valuable on the market: The white truffle market in Alba is busiest in the months of October and November when the Fiera del Tartufo (truffle fair) takes place. The Tuber magnatum pico white truffle is found mostly in northern and central Italy, while the Tuber borchii, or whitish truffle, is found in Tuscany, Abruzzo, Romagna, Umbria, the Marche and Molise. Neither of these is as aromatic as those from Piedmont

Season: Autumn-Winter

Serving suggestion: White truffles are generally served raw, and shaved over steaming buttered pasta or salads or fried eggs. White or black paper-thin truffle slices may be inserted into meats, under the skins of roasted fowl, in *foie gras* preparations, in *pâtés*, or in stuffings.

ELLERMANN TRADING LIMITED
http://www.ellermann.hk info@ellermann.hk Tel +852 3187 7488 Fax +852 3421 2262
603 Shun Kwong Commercial Building, 8 Des Voeux Road West, Sheung Wan, Hong Kong