Fresh Vegetable

BLACK TRUFFLE



Ref: TRF-02

Weight order: /

Description: is a species of truffle native to Southern Europe. It is one of the most expensive edible mushrooms in the world. The fruiting bodies of the black truffle exude a scent reminiscent of undergrowth, strawberries, wet earth or dried fruit with a hint of cocoa. Their taste, which fully develops after the truffles are heated, is slightly peppery and bitter.

Season: Winter

Serving suggestion: In cooking, black truffles are used to refine the taste of meat, fish, soups and risotto. Unlike white truffles, the aroma of black truffles does not diminish when they are heated, but becomes more intense.

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