



Black Truffle
HARVEST



Premium Fresh Black Truffle grown naturally in Australia

Black Truffle Butter

www.truffleharvest.com.au

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Ingredients

250g salted butter
10g fresh black truffle

Preparation Method

Cut the butter into small pieces then gently melt in a bowl over a small pot of simmering water. Finely grate the truffle and add to the butter when melted, removing the bowl from the hot water. Mix together well and as the butter cools, keep stirring so the truffle sets evenly through the butter. Place in an airtight container to set in the fridge.

Some suggestions for use

Flavour an omelette or scrambled eggs.
Spread on your favourite crusty bread with grilled mushrooms
Melt over a baked potato or use to flavour mashed potato.
Toss through a simple pasta recipe or steamed vegetables
Melt a small amount over your favourite cut of grilled steak

Be sure to experiment with this absolute delicacy!