



“To be enjoyed at their best, black truffles should be consumed within a week or so of being unearthed” -
Lea Cutting, Head Chef, Cucina Tartufo

Storing Fresh Truffles

Fresh truffle is truly one of life's greatest pleasures. To savour your fresh truffle for up to 14 days we suggest:

1. Gently wrap the fresh truffle in absorbent paper, such as paper towel.
2. Place in a dry, sealed container like tupperware or a glass jar.
3. Keep the container in the crisper compartment of your refrigerator avoiding the cooler areas of the fridge.
4. Don't be afraid to use the truffle! (It's great for breakfast, lunch, dinner and snacks.)

Note: Moisture is the truffle's worst enemy - so we suggest changing your paper towel regularly.

Storing Fresh Truffles with Eggs

We love to store our fresh truffles with fresh eggs (any eggs!) in a large sealable jar for 2-3 days which infuses the yolk with the truffle aroma - wonderful when scrambled.

Storing Fresh Truffles with Rice

A secret chef tip is to store your fresh truffles in a large sealable jar for 2-3 days with arborio rice. The truffle aroma and flavour infuses through the rice and makes a magnificent base for truffle risotto.

Freezing Fresh Truffles

Truffles can be kept frozen for up to 3 months though some aroma and texture will be lost. There are two ways this can be achieved:

1. Wrap truffles individually in foil and place into a ziplock freezer bag, squeeze as much air out as possible before sealing the bag, then freeze.
2. Alternatively, place each truffle in a sealable container, cover with oil or duck fat to create an air barrier, then freeze.

Removing Mould from Truffles

Truffles lose moisture (weight) and aroma continually. If they grow a little white mould, brush it off under running cold water and dry the truffle well before placing it in the fridge.