

BOTANICAL SPECIALITIES

Summer truffle (Tuber aestivum)

The summer truffle, with a delicate woodland and hazelnut fragrance.

Tuber aestivum, or summer truffle, is recognisable by its black, warty skin and its pale flesh, beige to hazelnut, finely veined. Its fragrance, lighter than that of winter truffles, evokes undergrowth, mushroom and hazelnut. It is best eaten raw, in slices, and suits cold preparations as well as warm dishes.

FLAVOUR

woodland, mushroom, hazelnut, delicate

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
Availability			●	●	●	●	●	●	●			

Indicative calendar based on our sales. Our sales team will confirm current availability.

In the kitchen

- In thin slices on a salad or a carpaccio
- On buttered pasta or a risotto
- Grated over a burrata or eggs

Orders and prices

Moorea — 69 rue de Perpignan, Bâtiment D3, marché international de Rungis, 94550 Rungis
01 56 70 62 40 · commercial@moorea.fr · qualite@moorea.fr