

BOTANICAL SPECIALITIES

Black truffle (Tuber melanosporum)

The large black winter truffle, with a powerful, deep fragrance.

Tuber melanosporum is the black winter truffle, the most sought-after in fine dining. Its flesh, black with purplish highlights, is veined with fine white marbling. Its intense fragrance, woody, earthy and slightly sweet, diffuses into fats and hot preparations. It is grated or sliced at the last moment to preserve its aroma.

FLAVOUR

woody, earthy, intense and deep

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

- Grated over scrambled eggs or an omelette
- In slices over fresh pasta or a risotto
- Slipped under the skin of a roast chicken

Orders and prices

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