



All about Truffles

This guide should help you to always select the freshest, most flavoursome truffles whenever you want them.

BLACK SUMMER TRUFFLE

Tuber Aestivum

The Black Summer Truffle season runs from early June to through to early August. Also know as: *Summer Truffle* or *Scorzone*.



Available in various sizes up to 100grams+

SIZE



Black Summer Truffles, if kept in the right conditions, can be kept for around two weeks after being harvested.

STORAGE



AROMA AND TASTE

A mild aroma with a delicate flavour. It is likely you will detect an earthy scent possibly with hints of chocolate, hazelnuts and even vanilla. As the season progresses so does the flavour so come early August when the truffles are fully matured, they are strongly flavoured and quite pungent.



ORIGIN

They are often found in the Mediterranean climate areas of France, Italy and Spain.



APPEARANCE

The external colour ranges from dark to a lighter brown. It appears almost bark-like and always presents clearly defined large wart-like bumps in a polygon form.



At **TruffleHunter** we source our Black Summer Truffles from the Sibillini Mountain National Park, Umbria and Le Marche, Central Italy.

N.B. they should be hard to the touch. Internally, they have a clear white marbling effect against a light brown or pale cream background.

BLACK WINTER TRUFFLE *Tuber Melanosporum Vittadini*

The Black Winter Truffle season runs from early December through to the beginning of March. Also know as: *Norcia Truffles*, *Tartufo nero pregiato* and *Perigord Truffle*.



Available in various sizes up to 100grams+

SIZE



APPEARANCE

The external colour ranges from dark brown to deep black. Sometimes also a tinge of redness. It has a rough finish to its outer skin and should be quite firm to touch, but with just a hint of softness.



STORAGE

A very short shelf life and should be eaten within a few days (no longer than a week) of being harvested.



ORIGIN

Around 2/3 rds of the Black Winter Truffles are hunted wild in the central Italy regions.



AROMA AND TASTE

A deep rich, sensual aroma, with strong musty, almost earthy flavours with hints of garlic, chocolate and vanilla.



At **TruffleHunter** we source our Black Winter Truffles from the Sibillini Mountain National Park, Umbria and Le Marche, Central Italy.

SPRING

WHITE SPRING TRUFFLE *Tuber Borchii*

The White Spring Truffle season runs from early January to the end of March. Also know as: *Bianchetti*, *Blanquette*, *Tuber Albidum*, *Marzuolo*, *Tartufo di Pineta* and *Truffe Blanche*.



SIZE

White Truffles are approx 5-20 grams per truffle. They are smaller than other Truffles varieties.



APPEARANCE

Varying between a brown tinged white colour to a red-brown, almost rusty colour. They should be firm to touch, but not stone hard. Avoid them if spongy or soft. When cut open it should present a marbled effect with white veins showing up against a dark cream or fawn coloured background.



AROMA AND TASTE

White Spring Truffles, relative to other varieties, possess a strong to medium aroma, very similar to that of garlic.



STORAGE

If stored correctly, they will keep for approx 2 weeks. Please note that they will shrink slightly losing some of their weight each day.



ORIGIN

The White Spring Truffle is found in Central and Northern Italy, in the Tuscany, Umbria, Le Marche and Piedmont regions.



At **TruffleHunter** we source our White Spring Truffles from the Sibillini Mountain National Park, Umbria and Le Marche, Central Italy.

SUMMER

WHITE TRUFFLE *Tuber Magnatum*

The White truffle season starts from early October through to the end of December. Also know as: *Tartufo Bianco Pregiato*, *The White Winter Truffle* and *Alba Truffle*.



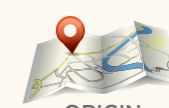
SIZE

Available in various sizes up to 100grams+



STORAGE

They should be consumed as soon as possible. They will deteriorate quickly in quality after one week of being harvested. They will lose up to around 5% of their weight every day.



ORIGIN

All of our White Truffles are gathered from the wild wooded mountainsides in and around Central and Northern Italy in the Tuscany, Umbria, Le Marche and Piedmont regions.



AROMA AND TASTE

Renowned for their intense complex flavours, they have a heady aroma earthy and a hint of garlic.



APPEARANCE

The outside will vary in colour from cream to a mustard yellow. It should be firm but not too solid. Never soft or spongy. Inside, they should be the classic clear white marbling on a fawn to creamy coloured background.



At **TruffleHunter** we source our White Truffles from the Sibillini Mountain National Park, Umbria and Le Marche, Central Italy.

AUTUMN

AUTUMN BLACK TRUFFLE *Tuber Uncinatum*

The Autumn Black Truffle season runs from early October to the end of December. Also know as: *Burgundy* or *Bourgogne Truffle*, and *English Truffle*.



SIZE

Available in various sizes up to 100grams+



AROMA AND TASTE

A rich aroma and a strong flavour. Musty and earthy, with a suggestion of hazelnuts, vanilla and chocolate.



APPEARANCE

A light to dark brown colour on the outside. The outer covering is rough textured with large wart-like bumps, in a polygon form. It should be very hard to touch. Any sponginess is not desirable. Inside, pale cream to light brown background with a white marble effect.



STORAGE

A slightly longer shelf life than other varieties, if kept correctly they will keep for approx 2 weeks. They will shrink in storage losing up to 2% of their weight each day.



ORIGIN

They can be found in the north-east of France and Northern & Central Italy. They were plentiful in Britain prior to the 20th century, but are now rare.



At **TruffleHunter** we source our Black Autumn Truffles from the Sibillini Mountain National Park, Umbria and Le Marche, Central Italy.

WINTER

DID YOU KNOW...

Italian Fresh Black *Norcia* truffles, are considered to be the finest Black Winter Truffles in the world.

These Black Truffles are the same variety as the *French Perigord T ruffles*. The Fresh Black Winter Truffles (*T. Melanosporum*) should not be confused with the Fresh Black Autumn Truffles (*T. Uncinatum*).