



'Black Diamonds'
***Tuber Melanosporum* – French Black Truffle**

***Tuber Melanosporum* Black Truffles – Australian Grown**

Once upon a time black truffles were only available in the wild, and only in the Northern Hemisphere. In the 1980s, the application of literally 'ground breaking' research enabled the cultivation of black truffles for the first time. After years of painstaking trials black truffles are now cultivated in the Southern Hemisphere.

Cultivated trees in South Western Australia and Tasmania are inoculated with truffle spores from French *tuber Melanosporum*, commercial quantities were first harvested with much celebration in 2007. Black truffles in the Northern hemisphere are available December to March, the Australian truffles are available from late May to September, revolutionising the opportunities for haute cuisine all year round.

Great Southern Black Truffles

Adam Wilson, one of the first in Australia to provide Western Australian truffles to Australian chefs and international chefs and restaurants around the globe since 2007 now brings you the finest selection of truffles from the Great Southern Regions of Australia.

Damon Boorman (Black Solitaire Ventures) is internationally recognised as a truffle grader and services truffleries Australia wide with his specifically trained truffle hunting dogs. Damon personally checks the quality and ripeness of the truffle before making a decision to harvest.

All Great Southern Black Truffles are certified as the French, Perigord Black Truffle (*Tuber melanosporum*). For more information www.truffledogs.com.au

Packing and Transport

At harvest, the truffles are graded into three classes according to European standards, Extra class (premium), 1st and 2nd Class. Once harvested the truffles are carefully cleaned, washed and sealed with an Argon/Nitrogen gas mix (This gas mix reduces oxidation and breakdown of the truffle, packed with ice packs and shipped in an icebox directly to your customs agent anywhere in the world. The packed truffles, should reach any airport around the world within 36 hours of leaving the farm gate, ensuring your truffles are the freshest possible upon arrival

Storing Fresh Truffles

Enjoying black truffles within 5-7 days of unearthing them is the very best way to experience truffles. To help keep them longer, they can be gently wrapped in absorbent paper and stored in a dry, airtight glass or plastic container in the crisper compartment (not the cold part) of the refrigerator. The absorbent paper should be changed daily and the container must be kept dry. Bare in mind that the strong aroma of truffles will impregnate other foods, this can be advantageous, but to avoid this ensure that the truffles are stored in their own container. In cooler months the truffle can be stored out of the refrigerator in its container out of sunlight. The ideal temperature for storing truffles is between 4 and 8 °C.

For more information visit. www.varonafinefoods.com