



Truffle butter and its uses

The best way to preserve truffles for the rest of the year.

Ingredients

125 g butter
20 - 30g grated truffle

Method

Soften the butter. Mix the truffle through the butter.
Allow to infuse for 2 or 3 days before using.

I freeze the butter and then use it later in the year (out of truffle season) wherever I want the truffle flavour.

I have put our favourite uses below.

How to use Truffle butter

Adding truffle butter to a recipe brings creaminess and the rich flavour of truffle. The flavour of truffle goes perfectly with starch, fats and eggs. So, your options are almost limitless. Here are some of our favourites:

Mashed potato: replace the butter with truffle butter. It may sound simple, but the flavour is wonderful.

Pasta: stir truffle butter into the hot pasta. We use around 20 - 30g truffled butter per serve. Serve with a simple sauce.

Risotto: replace some or all of the butter in your recipe with truffle butter .

Toast: use as butter on toast, or on a toasted cheese sandwich (brilliant), in a cheese jaffle. Or cut the buttered toast into triangles and use as a base for canapes.

Eggs:

Scrambled eggs: replace butter with truffled butter

Boiled or poached eggs: serve with toast spread with truffled butter.

Steak: serve a round of truffle butter on the hot steak.

Burger: put a piece of truffle butter into the centre of the meat pattie before grilling it. The butter will melt and seep through the pattie. Yum!

Chicken: push truffle butter in between the skin and meat across the breast and legs before baking the chicken. I use a spoon to separate the skin from the meat.

Sauces: stir truffle butter through your gravy or a rich pan sauce.

Mushrooms: Stir some truffle butter (allow 20 – 30g per person) through mushrooms before serving.

Asparagus: toss steamed asparagus in truffle butter.

Popcorn: pour melted truffle butter over your hot popcorn, or drop some butter pats in before serving. This is something friends like, but I have never found it exciting.

Truffled cheese crackers

Ingredients

8 tbspn truffle butter

110g finely grated parmesan cheese

¼ tspn salt

½ tspn black pepper

1 tspn thyme leaves, finely chopped

1¼ cups SR flour

Cold water, as needed

Method

Beat softened butter until creamy and light.

In a separate bowl, mix parmesan, salt, pepper, thyme and flour. Then mix into the butter about 1/3 c at a time to form a dough. You may need to add a little cold water to make it a workable dough.

Lightly flour a surface and turn the dough out onto it. Roll it into a log that is 5cm in diameter. Roll it in plastic and refrigerate for an hour (or more).

Preheat oven to 170 – 180°C. Unwrap dough and slice and cut slices about 0.5cm wide. Place on baking tray and cook for 20 – 25 minutes. When cooked the edge will be brown and the top slightly coloured.

Cool. Serve as crackers on a cheese board. Store in an airtight container for up to 3 days.