

Viva La Truffle !

@THELOCH BERRIMA, NSW

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HOW TO CARE FOR YOUR TRUFFLE

Truffles are a fresh product, harvested from the ground and must be stored correctly.

They are inspected and cleaned before they get to you.

They should be stored in the refrigerator in a sealed container to prevent the aroma from contaminating other stored fatty foods.

They continually lose moisture and should be wrapped in a paper towel (changed daily), to keep them dry.

They may grow a little white mould on them, just wash them under the tap and return them dry and wrapped to the storage container.

We do not recommend storing in rice, as rice can quickly dry out the truffle.

Fresh truffle should be consumed within 10 days. If stored correctly, may still be usable within 21 days.