

Black Summer Truffle

TUBER AESTIVUM VITT

Appearance
Flavor:

Its black skin, the flesh is a yellowish beige, with white veining

TUBER AESTIVUM

The summer truffle, *Tuber Aestivum*, a taste of hazelnut and fresh mushrooms that blend into this delicate edible and offer a unique and surprising flavor.

The summer truffle is similar in appearance to the black winter truffle, but they are two totally different truffles in taste and aroma.

HARVEST PERIOD :

from June to August.

Recommended Uses:

suitable for any dish. Preferably sliced if used raw and grated if cooked. Widely used in the preparation of jellies, filled pasta, meat rolls, sauces for condiments. Excellent simply in thin slices on a slice of fresh bread with the addition of extra virgin olive oil and a pinch of salt.

Tuber aestivum is denser and more massive than black Périgord truffle. it is black on the outside and has warty skin, however the similarities end here. Its flesh, or gleba, is similar to that of its cousin the Burgundy truffle. When ripe, it is nutty beige with very fine white veins

Specialist in bulk and private label

