



CELEBRATING 10 YEARS



THE
TRUFFLE FESTIVAL
CANBERRA REGION

TRUFFLE TIPS

ABOUT THE FESTIVAL

The Truffle Festival - Canberra Region really is the ultimate experience for food lovers in winter. With more than 250 individual events held across the Canberra region from June through to August, the festival highlights the rare Black Winter Truffle or "Black Périgord Truffle" (*Tuber melanosporum*) named after the Périgord region in France.

Each year the festival has gone from strength to strength. The venues have grown in both number and diversity, each offering a unique experience with a common theme...truffle.

Over the past decade, the festival has blossomed into a truffle-lover's paradise.

It now includes cooking schools, markets, wineries, breweries, cafes, restaurants and of course the truffle growers themselves, all putting on a range of delicious truffle experiences. www.trufflefestival.com.au



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TRUFFLE COOKING TIPS

Truffle can elevate a simple dish,
bring depth of flavour and
a touch of luxe to your cooking.

Have fun experimenting with these easy tips
and expand your knowledge as your confidence using truffle grows.

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TRUFFLE BUTTER RECIPE

250g salted butter
10g fresh truffle

Bring butter to room temperature and cut into cubes. Run the butter through a food processor or stand mixer to incorporate air into it.

Add finely shaved truffle and mix so that it is combined evenly.

Roll into wax paper and return to the fridge to set.

Leave for at least two days for the truffle to infuse through the butter.

Note, this truffle butter can also be frozen for later use.

TRUFFLED MASH (MASHED POTATOES)

500g Pontiac or Desiree potatoes, peeled
80g unsalted butter
50ml thickened cream
1 tablespoon truffle butter (add more if desired)

Steam or cook potatoes in boiling salted water for 8-10 minutes until tender. Drain, then mash until smooth.

Add the truffle butter and cream, stirring to combine, then season with sea salt and freshly ground black pepper.

Cover and keep warm.



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INFUSED TRUFFLE EGGS

Store your fresh truffle in a sealed glass container with 6 – 12 eggs (still in their shell) and leave in the fridge for 24 – 48 hours.

The perfume and flavour of the truffle will be infused through the porous shell of the egg.

Once you are ready to use the egg, the truffle can then be shaved over the eggs themselves or used for another dish.

TRUFFLED CREAM

Fresh or whipping cream
10g finely chopped truffle

Take a container of fresh cream or whipping cream and infuse with truffle by combining with 10g of finely chopped fresh truffle.

Return to the fridge for at least two days. Pour cream into bowl and place full (unchopped) fresh truffle into the bowl and leave for at least two days. The truffle can then be removed and used to shave into the sauce/dish, or used for something else, and the cream can be used for sauces or whipping.

If whipped, use within a day before the cream loses its volume.



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TRUFFLED POPCORN

1/3 cup popping corn
3 tablespoons coconut or olive oil
2 tablespoons truffle butter*, melted

Melt coconut oil in the bottom of a heavy four-quart saucepan with a lid.

Add popcorn, swirling to coat with oil. Cover pan and shake gently over medium high heat, allowing steam to escape from popping kernels.

Remove pan from heat when popping slows and pour popped kernels into a large bowl. Toss with melted truffle butter.

** Adjust to taste.*

TRUFFLE SOUPS

Any soup recipe with cream or butter in it can be enhanced by adding truffle butter or truffle cream.

You can also shave fresh truffle over the top of warm soup as it is being served.



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HOW TO GET THE MOST OUT OF YOUR TRUFFLE

HERE IS A STEP-BY-STEP PROCESS TO GET THE MOST OUT OF 50G OF FRESH BLACK TRUFFLE. JUST ONE PIECE CAN TRANSFORM EGGS, OIL, BRIE, CHOCOLATE, CREAM, CHEESE, HONEY, RISOTTO RICE, BUTTER AND SALT.

First: buy a 50gm truffle and cut into four evenly sized pieces, which we'll call truffle piece 1, truffle piece 2, truffle piece 3 and truffle piece 4.

STEP ONE – FIRST INFUSION

Truffle piece 1 goes into a glass jar with eight whole eggs. The perfume will infuse the egg and subtly flavour the raw egg.

Truffle piece 2 goes into a glass jar with 500mls of cream.

Truffle piece 3 is infused in a glass jar with Pecorino or Gruyère cheese.

Truffle piece 4 is infused in a glass jar with 500gms of dark chocolate.

After four days, remove the truffle pieces, rinse under cold water, and dry extremely well.



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STEP TWO – SECOND INFUSION

Truffle piece 1 is infused in glass with good quality olive oil which can be used for dressing, marinating and splashing.

Truffle piece 2 is finely sliced and put through a quality Brie (1300gm). Wrap the Brie back in its wrapper, then glad wrap and refrigerate. Brie will be ready to eat in three days.

Truffle piece 3 is infused with good quality local honey, in a glass jar, refrigerated.

Truffle piece 4 is placed in good quality risotto rice, in glass jar.

Again, after four days, remove the truffle pieces, rinse under cold water, and dry extremely well.



FINAL STEP – FINAL INFUSION

Truffle piece 1 is finely grated with 300gm of quality unsalted butter and whipped in a mix master (aeration helps in carrying the aroma).

Truffle piece 2 is finely grated into a good quality salt. Use Ollsons or Murray River salt. Keep chilled and in glass or freeze for a prolonged aroma. Then store in the fridge.

Truffle piece 3 is shaved into a good quality vodka (glass). This will preserve the truffle for up to three months.

Truffle piece 4 is shaved onto any array of dishes, perhaps truffle eggs, risotto... you name it.



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THE TRUFFLE FESTIVAL - CANBERRA REGION TRUFFLE GROWERS

DURRAN DURRA TRUFFLES - Dick and Virginia Groot Obbink set up Durran Durra Truffles. Their property near Braidwood, provides a panoramic view of the Tallaganda Range with Mt Palerang as the centre piece. Planting their *Quercus robur* and 50% *Quercus ilex* oak trees in 2008. Last year was their first significant harvest. Dick and Virginia receive help on their property from Bella their five year old kelpie bitch, who was rescued by the couple and is still on her truffle hunting "P"s.

TARAGO TRUFFLES - This small mixed-farm enterprise in the Tarago-Bungendore area of the Southern Tablelands of NSW is home to Tarago Truffles. Owned and managed by Denzil and Anne Sturgiss, the truffiere was planted in stages with the first planting in 2002. Anne and Denzil are joined on their bountiful hunts by their two clever kelpies, Dusty and Joker.

L'AIR DU WOMBAT TRUFFLE FARM - Established in 2007 by Tricia Lockart and Rainer Kwast, this hidden truffle gem is well worth seeking out. Located in the tiny town of Oallen on the banks of the Shoalhaven River, L' Air du Wombat offers truffle hunts as well as onsite accommodation. Just one hour from Goulburn, Nowra and Braidwood, one-and-a-half hours from Canberra two-and-a-half hours from Sydney.



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MACENMIST BLACK TRUFFLES AND WINES - Located just north of the Snowy Mountains in NSW, Macenmist Black Truffles and Wines is a truffle lover's dream come true. Outside the quaint village of Bredbo, Richard and Barbara Hill have created a farming oasis that sustains their needs and contributes to the needs of others. Macenmist offers a variety of "paddock to plate" experiences with Lagotto Romagnolo truffle dogs, Fahren and Tawdiffu, at the fore.

BLUE FROG TRUFFLE FARM - Established in 2003 by owners, Wayne, Lanie Haslam, this farm offers a range of truffle hunt experiences to warm up your winter. Wayne, a strong supporter of the Australian truffle industry, was instrumental in the establishment of the Australian Truffle Growers Association in 2006 and the Canberra Region Truffle Festival in 2009. You'll find Blue Frog Truffle Farm just north of Canberra, close to the Federal Highway in Sutton.

TURALLA TRUFFLES - Set in the picturesque southern end of the Lake George Basin is Turalla Truffles. Established in 2005, Turalla offers hunt and cook packages as well as accommodation in the property's truffle cottage. Owners Damian Robinson and Lindsay Davy are accompanied on their hunts by their Jack Russell truffle dogs, who seek out truffles ripe for harvest. Find Turalla Truffles near Bungendore, just an hour-and-a-half from the nation's capital.



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SPECIAL EVENTS



BLESSING OF THE TRUFFLE DOGS, [TARAGO TRUFFLES](#)

June 17, 11am-3pm

Meet the truffle dogs, join in the blessing and see the dogs in action before enjoying a country-style lunch with truffle front and centre. Find out more and book [here](#).

TRUFFLE DEGUSTATION, [CHIFLEY'S BAR & GRILL](#)

June 22, 7pm-10pm

Celebrate the start of the truffle season in the Canberra region with an incredible five-course degustation dinner and specially paired wines. Find out more and book [here](#).

[WESTFIELD WODEN](#) TRUFFLE MARKET DAY

June 30, 10am-4pm

Professional chefs will showcase their truffle skills with live cooking demonstrations. Featuring local market stalls, tasty truffle samples, face painting, balloon bending and other kids activities.

[POACHERS PANTRY](#) 5 COURSE TRUFFLE AND WINE DINNER

June 30, 7pm-10.30pm

Come and feast on a mid-winter's night and celebrate the season that sets our region apart with flavours and friends. Find out more and book [here](#).

CHRISTMAS IN JULY AT [MONA FARM](#)

July 21, 10am-5pm

Celebrate Christmas in July at the breath-taking Mona Farm historical estate. Play in the falling snow, ride a mini steam-powered train or horse and carriage, sample delicious truffle goodies and [more](#).

[WESTFIELD BELCONNEN](#) TRUFFLE MARKET DAY

July 28, 10am-4pm

Professional chefs will showcase their truffle skills with live cooking demonstrations. Featuring local market stalls, tasty truffle samples, face painting, balloon bending and other kids activities.

TRUFFLING@CONTENTIOUSCHARACTER 5 COURSE TRUFFLE DINNER

August 4, 6pm-10pm

[Blue Frog Truffle Farm](#) and [Contentious Character](#) will once again work together to deliver an amazing [five-course truffle dinner](#) and evening of entertainment. Start with a special tasting by the wine maker, hear about experiences of farming and cooking with truffles, plus a few contentious surprises.



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HUNT

BLUE FROG TRUFFLES

Every Sunday from mid-June to mid-August, Blue Frog Truffles offer truffle hunts to the public, including industry information, tastings and the opportunity to buy fresh truffle and truffle products.

L'AIR DU WOMBAT TRUFFLES

There is nothing quite like the serenity of a crisp winter morning following the experienced truffle dogs on their quest to find their black gold. Experience this unique truffle hunt before enjoying a light truffle snack and refreshments.

MACENMIST BLACK TRUFFLES AND WINES

Discover your ultimate truffle experience nestled in the riparian corridor of the Cappaana River. Macenmist offers a range of tours, each with a special touch to ensure a unique experience.

TARAGO TRUFFLES

Join your hosts and their truffle dogs, Dusty and Joker, on a hands-on winter truffle hunt. Your experience includes truffle tastings and an education session in The Truffle Shed, with fresh truffle available to purchase.

TURALLA TRUFFLES

Turalla Truffles offers a variety of mouth-watering truffle hunt experiences set in the charming southern end of the Lake George Basin. Join Damian, his family and their Jack Russells on the hunt for the elusive black truffle.



STAY

MONA FARM, BRAIDWOOD

A historic estate offering luxury self-contained accommodation nestled among spectacular gardens. Currently a working equestrian farm, Mona provides five-star service and immaculate grounds to perfectly complement your truffle experience.

TURALLA TRUFFLES COTTAGE

Turalla Truffles offers on-site accommodation at Maury's Cottage, a newly renovated farm-style cottage with sweeping rural views. Cuddle up next to the wood fire or relax under the stars by the firepit. Package deals available during truffle season.

L'AIR DU WOMBAT TRUFFLES

Set in the picturesque Southern Highlands, L'Air Du Wombat offers three accommodation options to suit any occasion. All accommodation packages include a bottle of local wine and truffle cheese platter on arrival.



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COOK

FOODISH - COOKING WITH TRUFFLES - MASTERCLASS AND TRUFFLE LUNCH

Sundays from 24 June to 5 August

A hands-on masterclass on how to cook with truffles to showcase their exquisite flavour. Using fresh produce from [Blue Frog Truffles](#), you'll learn how to incorporate truffle into three courses and enjoy the spoils with paired wines.

MACENMIST TRUFFLE INSPIRATION

Immerse yourself in the ultimate paddock-to-plate truffle experience during this all-day event. Harvest truffle in the morning with truffle dogs Fahren and Tawdiffu, learn how to cook with truffle using simple cooking techniques then indulge in an eight-course truffle degustation feast.

TURALLA TRUFFLE HUNT AND COOKING MASTERCLASS

Celebrated chef Andrew Haskins takes you through the hands-on process of preparing and cooking your freshly-harvested truffles. Learn how to make the most of this delicacy by infusing, marinating, nurturing and marrying the fungus with certain proteins to bring it to life. Turalla also offers Truffle Hunt and Brunch/Lunch cooking experiences. 30th June & 22nd July.



EAT & DRINK

[65 NORTHBOURNE](#) will be hosting a 4 course truffle degustation with or without matching wines every Wednesday evening from 5.30pm from the 20th June until the 29th August.

[BENTSPOKE BREWERY](#) will once again be brewing up a delicious truffle beer through the famous hopinator. Drop in and give this unique brew a try.

[MOUNT MAJURA VINEYARD](#) taste a flight of wines matched with truffled brie. Combining Flinders Estate triple cream a deliciously rich and creamy brie style cheese with truffle.

[POACHERS PANTRY](#) will serve a four-course set menu with black truffle from the 22nd June- 31st August.

[CONTENTIOUS CHARACTER](#) has truffle special on the menu \$45 will get you a truffle dish and a glass of wine on the weekends.

[AGOSTINIS](#) - truffles Italian style will be served all throughout the truffle Winter season at Agostinis. From Burrata con Tartufo, to Fettuccine al Tartufo, to Bistecca all Fiorentina with truffle butter, Agostinis loves truffles!

This winter [CAPITOL BAR AND GRILL](#) will be warming up with truffle inspired Italian favourites. Specialties include Wild and Cultivated Mushroom Risotto, and a unique nod to the household favourite Mac 'n' Cheese; "Maccheroni con Formaggio e Tartufo". June 7- August 31.



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LEARN

INTRODUCTION TO TRUFFLE GROWING

A comprehensive introduction to two vibrant and emerging agricultural industries – Truffle Growing and Commercial Hazelnut production. This seminar is designed to assist attendees to carry out their due diligence when considering entering either industry.

Presented by Noel Fitzpatrick, a grower, truffle farming consultant and principal of TRUFFLEGROWING.COM and Colin Carter, proprietor of Trufficulture and Hazelnut Nursery Propagators.

Noel and Colin's collective experience covers all aspects of both industries.



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OUR SUPPORTERS

