

## OREGON TRUFFLE FESTIVAL

# Storage and Handling of Oregon Truffles

Truffles are all about aroma, and while they're alive they continue to produce more of it. That aroma can be captured in any food that contains fat, from eggs, cream, butter, and meat to nuts, oils, and even avocados. Fat or oil will soak up and concentrate truffle aroma just by being in the same refrigerator with the truffle without actually coming in contact with it. The key is to keep the truffle alive, breathing, and well-hydrated so that it will continue to produce aroma as long as it can, or until it is served. While storing truffles, put butter, cheese, etc. in the container with them. As long as the aroma can reach the food, it will become infused, even wrapped in waxed paper or plastic.

Truffles need to be refrigerated as quickly as possible after purchase. If you are traveling with truffles, wrap in a paper towel, place in a plastic bag, keep them on an ice pack, and follow the instructions for storage on the reverse.

*Please see instructions other side*

## INSTRUCTIONS:

By following these instructions, it is possible to keep ripe Oregon truffles intact for a week or more.

- *Use a plastic or glass container large enough that most of the volume contains air.*
- *Line the bottom with paper towels to wick condensation.*
- *Spread the truffles in a single layer without touching each other.*
- *Air-out the container once or twice per day to provide a continuous supply of oxygen.*
- *Blot surface moisture from the truffles daily, or as needed to keep them dry, and change paper towels as soon as they become damp.*
- *To extend the lives of black truffles, find any bad spots using your nose, and trim those spots with a fine paring knife until the smell is sweet again.*
- *At the end of their lives, truffles will start to 'sweat' excess moisture, and become soft. This is your last chance to use them before they spoil.*