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Truffles: Great delicacy - Big business

Black winter truffle - Tuber melanosporum - at the truffle market in Aups, Provence / © Photo: Georg Berg

Almost every find is used for gastronomy, whether it is a magnificent specimen weighing a kilo or a broken truffle from one of the most expensive types of mushroom in the world. It has to be done quickly, because truffles stay fresh for a maximum of 5 days. We are in the small provincial town of Draguignan. It's already dark, we turn off the main road into an inconspicuous backyard and enter the branch of a global player in the worldwide truffle business. Stephane Edicoffer has been developing her own truffle products for over 30 years. The truffle harvest in the Var province is far from sufficient; on the contrary, Stephane and his son Adam buy truffles from all over the world. Five types of truffle are processed at Domaine D'Argens: Tuber Melanosporum, Tuber Brumale Vitt, Tuber Uncinatum Vitt, Tuber Aestivum and Vitt. Tuber Magnatum. I ask several times

material

Our work is inspired by human encounters and repeated culinary discoveries. Which format do you need? A report with news value, an entertaining report, a short travel tip or a picture gallery? At the international photo agency Alamy you can see all the photos by Georg Berg on the subject of truffles / start of the season in Aups / truffle market / truffle hunt with sniffer dog / truffles being processed / truffles in the kitchen. Clicking on one of the pictures below will take you directly to the agency picture.

Photos on the subject of truffles - gourmet products for gastronomy

With the truffle it is like with wine, cheese or other regional specialties. In every region, people think their products are the best. It's the same with truffles. The best and most expensive is the white truffle from Alba so far there is still agreement. In the Var, the Burgundy truffle (Tuber Uncinatum) is considered to be less aromatic. People from the Perigord, on the other hand, smile at the quality of the truffles from the Var province. There is a fear of fraud with inferior Chinese truffles, which are very similar to Tuber Melanosporum in terms of grain, but of course do not have a comparable aroma. Hover your cursor over a photo to see more information.

Texts about truffles, world market, production

On the subject of black truffle, winter truffle, Tuber Melanosporum, we offer extensive photo material and

texts from a trip at the beginning of the truffle season to the Rhone - Alpes - Cote Azur region in the Var department in France. The content of the topic can be expanded to include the following aspects:

- Truffle cultivation (host plant, cycle, truffle cultivation on a plantation)
- Truffle hunt with dog, pig or fly?
- The Aups Truffle Syndicate - an organized truffle trade in Provence
- Culinary aspects (traditional truffle dishes, processing of truffles)
- Truffles - Visit to a global player on the international truffle market

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