

Truffle – darling of gastronomy

In France they call it the black diamond of gastronomy. Black truffle is very popular and one of the most expensive edible mushrooms in the world. Shortly before Christmas, the price per kilo rises to 1,000 euros or more. In the restaurants, a particularly large number of dishes are then offered with fresh black winter truffles. The truffle is sliced over the food with a grater just before serving. The bulbous, black to dark brown fruiting body of the *Tuber Melanosporum* is traversed by white veins. The black truffle from the Rhone-Alpes-Cote Azur region is up to 10 centimeters in diameter. The black winter truffle smells strongly aromatic. Unfortunately, the perfect degree of ripeness and thus the best and most intense truffle aroma of the winter truffle is only reached in January. So if you really want to enjoy good truffles fresh,



Black truffle with scallop. A classic in French cuisine / © Photo: Georg Berg

Culinary second helpings from Angela Berg: Fresh scallops seasoned only with sea salt, black pepper and olive oil with freshly shaved black truffle. Reduced to these few ingredients, the aroma of black truffle comes into its own.

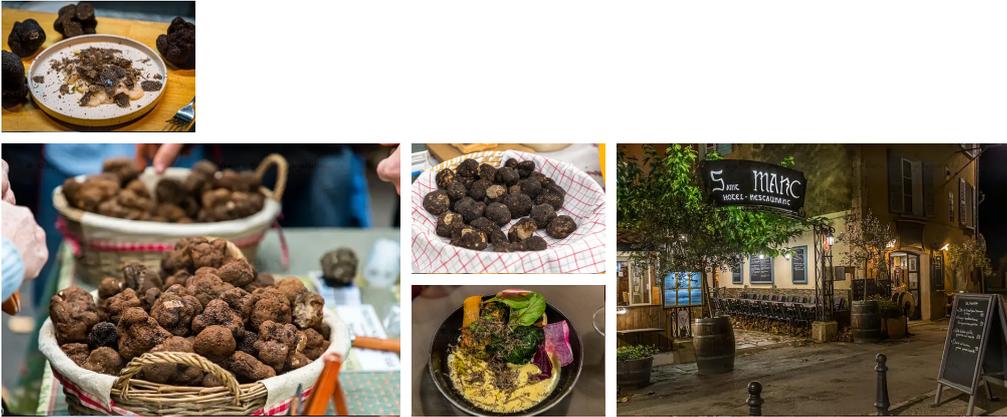
material

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 theme of truffles in gastronomy, dishes and preparation

A traditional and very simple truffle dish from Provence is Brouillade aux Truffes. Some chefs swear by putting the raw eggs in a screw-top jar with the truffles. The aroma of the truffle penetrates the porous shell of the eggs. Other chefs forego this miracle of diffusion and add truffles to scrambled eggs with cream, pepper and sea salt. Hover your cursor over a photo to see more information.





Texts on the subject of truffles, black, Tuber melanosporum

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](#)

[Angela Berg](#)

February 17, 2022