

Where can I buy truffles?

Truffles may be purchased fresh, or in a jar or can at many gourmet and specialty food stores, or online. Fresh truffles are available during summer and winter months.

What are the truffle varieties?

- White: Pungent with notes of shallot.
- Black: Earthy and robust; less heat sensitive.

How do I know if a truffle is fresh?

- It will be firm but not hard, with a strong, earthy smell.
- Avoid soft or spongy truffles that smell like ammonia.

How should I store them?

- Place fresh truffles in dry rice, a paper bag, or dry paper towels. Seal in an airtight container and store on top shelf of fridge. White truffles will last 3 to 5 days; black truffles will last up to 1 week.
- Store unused jarred truffles in the container they came in, in the refrigerator.
- Store unused canned truffles in an airtight container in the refrigerator.

How should I clean them?

- Gently brush to remove any soil before cooking.

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Cuisinart

Truffle Butter

Makes ½ cup

8 tablespoons (1 stick) good quality unsalted butter, cut into 1-inch pieces and softened

¼ teaspoon kosher salt

1 small black* truffle (about ½ to ¾ ounce)

1. Put the softened butter into a bowl. Add the salt and stir to mix until smooth. Use the Cuisinart® Truffle Shaver to very thinly slice the truffle. Fold the shavings into the butter mixture.
2. Transfer the truffle butter to the center of a piece of wax paper. Roll into a log and seal the edges by rolling them in opposite directions like a candy wrapper. Refrigerate until firm.

*If using white truffle in place of the black, you may want to use slightly less; the white truffle tends to be stronger in flavor.

Nutritional information per serving (about 1 tablespoon):
Calories 103 (98% from fat) | carb. 9g | pro. 9g | fat 11g
sat. fat 8g | chol. 30mg | sod. 67mg | calc. 0mg | fiber 1g

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Cuisinart

Pasta with Truffle Cream Sauce

Makes 8 servings

1 tablespoon olive oil

1 shallot, halved and thinly sliced

1 teaspoon kosher salt, divided

½ teaspoon freshly ground black pepper, divided

1 cup heavy cream

1 teaspoon fresh lemon juice

1 small (½ to ¾ ounce) black truffle, divided

1 pound long pasta (tagliatelle or fettucine), preferably fresh

⅓ cup grated Parmigiano-Reggiano

1 tablespoon finely chopped fresh parsley

1. Put the olive oil in a saucepan set over medium heat. Once hot, add the shallot with a pinch each of the salt and pepper. When the shallot is soft, add the cream and bring to a boil, then adjust heat to maintain a simmer. Allow to cook until cream is reduced by about one-third. When reduced, stir in lemon juice. Use the Cuisinart® Truffle Shaver to very thinly slice half of the truffle and add that to the cream mixture; reserve.
2. While the cream mixture is cooking, set a pot of salted water over high heat. Bring to a boil and then add the pasta. Cook to package instructions. Prior to draining, reserve ¾ cup pasta water.
3. Drain pasta and transfer to a large, shallow serving dish. Add cream mixture and remaining salt and pepper and mix to combine. If pasta seems too dry, stir in reserved pasta water.

4. Stir in Parmigiano-Reggiano and parsley. Use the Cuisinart® Truffle Shaver to very thinly slice the remaining truffle over the pasta; serve immediately.

Nutritional information per serving (about 1 cup):
Calories 307 (44% from fat) | carb. 32g | pro. 10g | fat 15g
sat. fat 8g | chol. 86mg | sod. 386mg | calc. 71mg | fiber 1g

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Cuisinart

Mushroom Risotto

Makes 6 servings

1 ounce dried porcini mushrooms

4 cups low-sodium chicken or vegetable broth/stock, divided

2 tablespoons unsalted butter

2 small to medium shallots, finely chopped

1 teaspoon kosher salt, divided

8 ounces sliced mushrooms (shiitake or a mixture of wild mushrooms are best)

2 sprigs fresh thyme

2 cups Arborio rice

½ cup dry white wine

½ cup green peas (thawed if frozen)

½ cup shredded Parmesan (about 1¼ ounces)

¼ teaspoon freshly ground black pepper

1 small (½ to ¾ ounce) black* truffle

1. Use a spice grinder to finely grind 7 to 8 dried porcini mushrooms into powder. Reserve.
2. Put the remaining dried porcini mushrooms in a heatproof bowl and cover with 3 cups of boiling water to steep for 30 minutes. Strain, reserving the liquid.
3. Combine the porcini liquid and chicken stock in a medium saucepan. Simmer over medium heat (adjust heat as it is cooking to maintain a simmer).
4. While the liquid mixture is simmering, put the butter in a large sauté pan. Heat over medium-high heat until butter is melted and foamy. Add the shallots, ¼ teaspoon of the salt and 1 teaspoon of the porcini powder. (Reserve the remaining for another use.) Stir, reduce heat to medium and cook until shallots are softened and translucent, 1 to 2 minutes.
5. Add the sliced mushrooms, thyme sprigs and ¼ teaspoon of the salt; cook, stirring occasionally, until mushrooms are slightly softened, about 5 minutes. Add the rice and stir. Cook until grains are translucent on the edges and still opaque in the center, 1 to 2 minutes. Add the wine, stir and cook until evaporated, 1 to 2 minutes.

(Continued on reverse)

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How to Use Your Cuisinart® Truffle Shaver

1. Turn dial to adjust slice thickness.
2. Draw truffle, chocolate, cheese, or vegetables across blade.
3. Check slice thickness and adjust if necessary. Repeat.

Note: Use thinner slices for best results.

Also slices chocolate, cheese, garlic, ginger, radishes, potatoes, etc.

2

Cuisinart

Soft Scrambled Eggs with Shaved Truffles

Makes 2 to 3 servings

- 1 tablespoon unsalted butter
- 6 large eggs
- 2 tablespoons heavy cream
- ½ teaspoon kosher salt, divided
- Pinch freshly ground black pepper
- 1 tablespoon Truffle Butter (see recipe, page 3)
- 1 tablespoon thinly sliced chives
- 1 tablespoon finely chopped parsley
- ½ small black* truffle (about ½ to ¾ ounce), for serving

1. Put the tablespoon of butter into a medium to large nonstick skillet set over medium/medium-low heat.
2. While pan is heating, put the eggs, cream and a pinch each of the salt and pepper into a mixing bowl; whisk until combined.
3. Once the pan is warm, add the egg mixture. Allow eggs to cook for about 30 seconds and then, using a heat-proof spoon or spatula, push the eggs from the outside of the pan into the middle, making large curds. Allow to rest again for an additional 20 to 30 seconds and repeat the process until the eggs are cooked.
4. Once the eggs are finished, sprinkle with the remaining salt and fold in the truffle butter and herbs. Divide among 2 or 3 dishes and use the Cuisinart® Truffle Shaver to very thinly slice the truffle over each dish of eggs.

*If using white truffle in place of the black, you may want to use slightly less; the white truffle tends to be stronger in flavor.

Nutritional information per serving (based on 3 servings):
Calories 248 (76% from fat) | carb. 1g | pro. 13g | fat 20g
sat. fat 10g | chol. 405mg | sod. 545mg | calc. 59mg | fiber 1g

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Cuisinart

Hangar Steak with Truffle Butter

Makes 2 servings

- 12 ounces hangar steak, about 1 inch thick
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 2 tablespoons unsalted butter, room temperature
- 1 tablespoon Truffle Butter (see recipe, page 3)
- ½ small black truffle (about ½ to ¾ ounce), for serving if desired

1. Preheat oven to 350°F.
2. Season the steak on both sides with the salt and pepper. Heat a cast-iron pan or large, heavy-bottomed skillet over medium heat. Once hot, add the plain, unsalted butter and melt. When foamy and bubbling, add the steak and cook until dark brown and crusty on each side, about 4 to 5 minutes on the first side, and 2 to 3 minutes on the second side. Once both sides are browned, transfer the pan with the steak to the oven and cook until desired doneness, about 5 minutes for medium rare.
3. Transfer hot steak to a cutting board and top with the truffle butter. Let steak rest for 10 minutes before slicing. If desired, use the Cuisinart® Truffle Shaver to thinly slice additional truffles onto the steak before serving.

Nutritional information per serving:
Calories 496 (60% from fat) | carb. 0g | pro. 47g | fat 32g
sat. fat 19g | chol. 183mg | sod. 693mg | calc. 32mg | fiber 0g

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Mushroom Risotto (continued)

6. Using a ladle, add enough of the porcini/broth liquid to the pan with the rice to just cover it. Stir constantly until most of the liquid is absorbed, and then add another ladle of simmering liquid. Continue stirring and adding liquid until rice is cooked through and risotto texture is creamy, about 25 minutes total.
7. Remove pan from heat. Remove the thyme sprigs and stir in the peas and the cheese. Taste and, if desired, add the remaining salt and pepper.
8. Use the Cuisinart® Truffle Shaver to thinly slice fresh truffles over each individual dish prior to serving.

*If using white truffle in place of the black, you may want to use slightly less; the white truffle tends to be stronger in flavor.

Nutritional information per serving (about 1 cup):
Calories 362 (20% from fat) | carb. 55g | pro. 13g | fat 8g
sat. fat 5g | chol. 20mg | sod. 606mg | calc. 145mg | fiber 2g

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