

## Mid-winter magic

The truffles you'll discover in the Capital Region are black Périgord truffles (*Tuber melanosporum*), named after the famous truffle region in France. What makes them magical is not simply the taste, but the fact that they're entirely natural and subject to the whims of the season. Growers are still learning about the ways that rain, warmth and frost affect the harvest. In Australia the harvest can stretch from late May to early August, but each year is different.

Described by French gastronome Brillat-Savarin as "the diamond of the kitchen" truffles are a flavour enhancer, imparting a 'umami', or savoury taste. They go well with simple dishes involving eggs, mushrooms, chicken, pasta, potatoes, risotto, Jerusalem artichokes and celeriac.

Truffles have a great affinity for fats. Store them with butter and you'll soon have truffle butter. Store the truffles with eggs in a sealed container and the yolks will absorb the truffle aroma. These truffled eggs make magical omelettes, scrambled eggs and sauces. Truffles are best added to a dish just before serving, as lengthy cooking can destroy the aroma. Shave them thinly to expose more surface area, maximising their intoxicating scent.

If you've tried truffle oil and think you know what truffle tastes like, think again. Most truffle oils are synthetic and lack the complex aromas and flavours of fresh truffle. Join us in the Capital Region this winter and discover why fresh is best.



See yourself  
in the Nation's  
**Capital**  
CANNBERRA

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Capital Country  
**Truffle Festival**

A taste of mid-winter magic



Through June and July 2011 until harvest-end

[www.trufflefestival.com.au](http://www.trufflefestival.com.au)

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## Celebrate the winter solstice

Combine Canberra's fine restaurants and talented chefs with fresh locally-grown truffles and you have a recipe for something special. We can offer a choice of truffle experiences varying from the affordable to the indulgent.

## The big truffle experience

Taste truffle in all its guises at these very special degustation dinners. Bookings are essential.

**Dieci e Mezzo - June 21.** Executive Chef, James Kidman collaborates with Thomas Moore who until recently was chef at Grazing at Gundaroo, and Ben Willis of Aubergine on a truly unique menu. \$175 pp with wines. (02) 6248 3142

**Benchmark Wine Bar – every Tuesday in June and July.** A local black truffle degustation dinner of five courses with wines. Limited places. \$150pp. (02) 6262 6522

**Pulp-Kitchen – every Monday in July.** Chef Christian Hauberg's truffle degustation dinner. \$120pp / \$160pp with wine selection. Bookings (02) 6257 4334

**Le Très Bon, Bungendore – July 8.** This classic French restaurant joins with Lerida Estate to present a truffle dinner matching seven courses of local produce with seven local wines. \$220pp. (02) 6238 0662

**Hyatt Hotel Canberra – July 29.** Plan ahead for this great truffle dinner at the Promenade Restaurant at the Hyatt Hotel Canberra. (02) 6269 8901

**Albion Café, Braidwood – July 30.** James Kidman and his chefs work with the Albion Cafe team for a distinctly local dinner. See the website for details. (02) 4842 1422

**Lambert Vineyards – August 6, 13.** Chef Chris Whitlock and his team present a seven course black truffle degustation dinner with luscious Lambert Vineyards wines. \$195 pp with wines, \$160 pp food only. (02) 6238 3866

## Hunt your truffles, then eat them

During the festival there are truffle hunts at nearby truffières, where trained truffle dogs sniff out the black fungus. Unlike pigs, who have a natural attraction to truffles, dogs won't try to eat what they find. More growers this year are offering hunts as part of the festival and this is a great way to understand how truffles are farmed. It will be cold, so rug up.

## Truffle cooking classes

Share our chefs' passion for truffle, learn how to cook your own and sample what you cook.

**3 seeds school store canteen, Canberra**  
(02) 6247 0555

**Cooking Co-ordinates, Belconnen**  
(02) 6253 5132

**Le Très Bon, Bungendore**  
(02) 6238 0662

## Truffle growers' stall at the Farmers' Market

While truffles can be ordered ahead at some of our best delis and provadores, this is the place to talk to the grower. You can choose the truffle or select just a piece. Truffle will be available at the Canberra Region Farmers' Market at EPIC, Lyneham, every Saturday morning during the truffle season.

## Truffles on the menu

Some of the winery and regional restaurants are only open from mid-week or over the weekend, so make sure of their opening hours before you travel. You'll find all the details, and their addresses, on the Truffle Festival website. Please book ahead, and if you're after truffles, confirm that they have them available.

**Crisps Lane Café**  
Ph. (02) 6227 5592  
yassvalleywines.com.au

**Cafe Lerida**  
Ph. (02) 6295 6640  
leridaestate.com.au

**Dieci e Mezzo**  
Ph. (02) 6248 3142  
dieciemezze.com.au

**Le Très Bon**  
Ph. (02) 6238 0662  
letresbon.com.au

**Flint Dining Room & Bar**  
Ph. (02) 6162 3350  
flint.net.au

**Locanda at Rydges Lakeside**  
Ph. (02) 6247 1488  
rydges.com/canberra

**Grazing at Gundaroo**  
Ph. (02) 6236 8777  
grazing.com.au

**Silo Bakery**  
Ph. (02) 6260 6060  
silobakery.com.au

**Lambert Vineyards Restaurant**  
Ph. (02) 6238 3866  
lambertvineyards.com.au

**Wig and Pen Brewery**  
Ph. (02) 6248 0171  
wigandpen.com.au

**Lark Hill Restaurant**  
Ph. (02) 6238 0266  
larkhillwine.com.au

**Pankhurst Wines**  
Truffle and pinot noir tasting  
June 18-19 and July 16-17  
Ph. (02) 62302592  
pankhurstwines.com.au

