



**Store your fresh Black Perigord Truffles in the refrigerator in a plastic container with raw rice for up to two weeks. Uncooked eggs (in the shell) may be added and the truffle will flavor the eggs and the rice, which you can cook and enjoy without having to use the truffle! Freeze immediately if they begin to soften. Best flavor at room temperature. Keep frozen truffles frozen until use.**

### Truffle Omelette

This is one of the best and simplest ways to truly savor truffles- especially the first time. This recipe serves 4 to 5 people, or two extremely hungry truffle lovers.

- 1 1-oz truffle, coarsely diced
- 8 to 10 eggs
- 3 tablespoons butter
- 1 tablespoon butter
- 1 tablespoon sour cream
- 1 tablespoon Port or Madeira

Butter is an excellent carrier for the truffle flavor. Do not use substitutes.

Beat the eggs well. In a large 12 inch omelette pan, melt over medium heat 3 tablespoons of butter. Add the eggs, lifting the edge of the omelette every few seconds so that the uncooked egg flows under. While this is cooking, melt over low heat 1 tablespoon of butter in a small saucepan. Add the truffle, sour cream and wine and warm for 1 minute, then remove from heat. Pour the filling into the omelette and fold over. Cut in appropriate number of wedge shaped pieces and serve with French bread or croissants and preserves.

**Garland Gourmet Mushrooms & Truffles, Inc.**

**3020 Ode Turner Road**

**Hillsborough, North Carolina 27278**

**Phone – (919) 732-3041**

**Fax – (919) 732-6037**

**[www.garlandtruffles.com](http://www.garlandtruffles.com)**

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