



Store your 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.

TRUFFLES WITH CHAMPAGNE (to serve two)

2 fresh truffles, cleaned	Salt
1 small diced carrot	½ teaspoon thyme
1 small finely chopped onion	1 bay leaf
1 diced celery rib	2 cups champagne
1 tablespoon butter	1 cup thickened stock

Melt the butter in a small saucepan and add the diced vegetables. Season with salt, add the thyme and bay leaf and cook covered over a moderate heat until very tender. Add the truffles and 2 cups champagne. Season. Cook covered for 15 minutes. Remove the truffles. Add 1 cup stock to the vegetables and cook until reduced to 1 cup. Turn off heat, add the truffles for 2 minutes. Serve.

CHICKEN LIVER PATÉ

1½ lb. chicken livers	1 teaspoon ginger
3 eggs	2 teaspoons salt
¼ cup whipping cream	½ teaspoon freshly ground black pepper
4 slices chopped, cooked bacon	1 teaspoon allspice or nutmeg
3 tablespoons brandy	¼ cup pistachio nuts
2 tablespoons port wine	1 to 2 minced truffles
¼ cup flour	bacon slices

In a blender, mix briefly the chicken livers, eggs, whipping cream, bacon, brandy, port wine, and flour. In a bowl, mix this together very lightly with the next six ingredients. Place mixture in a greased loaf pan and top with slices of bacon. Cover tightly with heavy foil and place baking pan up to about half its depth in a larger pan of boiling water. Bake at 325° for 1½ to 2 hours, or to an internal temperature of 180°. Serve cold, after removing some of the fat from the top surface if necessary. When storing leftover paté, make sure it is well covered with a layer of fat or clarified butter.