

TRUFFLES

Truffles are a type of edible fungi that are highly valued for their distinctive aroma and flavour. They are a type of underground mushroom that grows in close association with the roots of certain trees, including oak, hazel, and beech trees. Truffles are irregular in shape and have a rough, warty surface. The flesh of a truffle is dense and firm, with a distinctive musky aroma and an intense, earthy flavour.

- Used in small amounts as a flavour enhancer in a wide range of dishes, including pasta, risotto, and meat dishes.
- Due to their unique flavour and rarity, truffles are also one of the most expensive food items in the world.

Steps

1. Site preparation:

Selected based on several factors, including soil quality, climate, and the presence of suitable host trees.

2. Host tree planting:

Typically oak or hazelnut trees, are planted in the prepared soil.

3. Maintenance:

The truffle trees require regular maintenance, including watering, fertilization, and pruning.

4. Truffle harvesting:

Truffle growers use specially trained dogs or pigs to locate the truffles that grow underground.

Major players in the Market for Truffles

1. *Truffle France*
2. *Tartufi Morra*
3. *Sabatino Tartufi*
4. *Gazzarrini Tartufi*
5. *Sherry Truffles*
6. *Plantin*

