



Black Truffle Butter

Towards the end of truffle season I like to preserve some of the precious harvest by making black truffle butter. It's as easy as grating it and mixing it into some softened butter, then it can be frozen in small batches to enjoy throughout the year.

Makes 150g



INGREDIENTS

- 125g cultured butter (4½oz)
- 25g fresh black truffle (1oz)

METHOD

1. Chop butter, place in a mixing bowl and set aside until it's soft enough to mash.
2. Grate truffle finely over the top of the butter.
3. Mash butter and truffle together with a fork to combine well.
4. Spoon truffle butter horizontally down the centre of a long strip of baking paper, fold the paper over and use a ruler to press against the side, pushing the butter into a log.
5. Roll black truffle butter up in the paper, twisting the ends to secure them, and refrigerate (or freeze inside a zip-lock bag) until needed.