



Black Truffle Salt

Black truffle season is short, usually just 6–8 weeks in the depth of winter and then they're gone for another year! Truffle oil, and other preserved truffle products, are full of nasty chemicals and best avoided (read the labels). Truffles don't freeze well whole, but there are two ways to preserve fresh black truffles: as black truffle butter and in truffle salt.

Makes 110g



INGREDIENTS

- 100g salt flakes (3½oz)
- 10g fresh black truffle (⅓oz)

METHOD

1. Place salt in a mixing bowl.
2. Grate black truffle over the salt.
3. Toss to combine truffle and salt well.
4. Vac-pack or pack into small zip-lock bags expelling as much air as possible.
5. Store black truffle salt in the fridge and use within 6 months.