

# Join Us in Celebrating North American Truffles!

## Share your stories, recipes, and photos to be featured in the NATGA cookbook Anne Wathen, NATGA



### Caswell Truffle

Caswell Truffle is one of the oldest producing farms in the Pacific Northwest. Owned by the Caswell family, the farm has been producing truffles since 1935. The farm is located in the Willamette Valley, Oregon, and is known for its high-quality truffles.

The soil at Caswell is rich in calcium and magnesium, which is ideal for truffle growth. The farm uses a combination of organic and synthetic fertilizers to maintain the soil's health.

Truffles are harvested in the fall and winter months. The farm uses a combination of traditional and modern harvesting techniques to ensure the highest quality truffles.

### Black Truffle Bread Pudding

Serving Size: 4  
Preparation Time: 40 minutes  
Cooking Time: 40 minutes

#### Ingredients:

- 1 baguette (day old preferred)
- 1/2 - 1 stick butter
- 1 cup whole milk
- 1 cup heavy whipping cream
- 1/2 - 3/4 cup sugar (to taste)
- 3 large eggs + 1 egg yolk
- 1.25-2oz black winter Perigord or Oregon truffle

#### Directions:

Pre-heat oven to 350F and prepare water bath (boiling water) to rise halfway up 4 ramekins.

Slice baguette into 1/2" slices and liberally butter both sides. Liberally butter the ramekins. Dice the buttered bread and place in ramekins.

Combine milk and cream in a saucepan and slowly bring to a simmer. Remove from heat and grate 1/4 - 1 oz. of truffle into the mixture; let sit for at least 10 minutes. Reheat to just below a simmer and then remove from heat.

Whisk eggs, yolk and sugar together, then temper with some of the dairy mixture. Combine tempered eggs with the remaining dairy mixture, stirring continually. Custard is ready when it starts to thicken slightly.

Add custard to ramekins allowing the bread to fully soak it up, then top the ramekins with any remaining mixture. Place ramekins in water bath and bake for 40 minutes or until custard has set (check at 35 minutes by pushing a paring knife into the custard; it should come out clean).

Remove from oven and immediately grate a small amount black truffle onto custards. Let sit for at least 10 minutes before serving. Can also be refrigerated and served cold.

Serve with additional infused cream (whipped).



## Building a Brand for North American Truffles

Promote the unique appeal of North American truffles, attract visitors, and support NATGA by building a strong, recognizable brand together.



### Nashua Truffle

Nashua Truffle is a small, black, round truffle that grows in the Pacific Northwest. It is known for its strong, earthy flavor and is often used in gourmet dishes.

The soil at Nashua is rich in calcium and magnesium, which is ideal for truffle growth. The farm uses a combination of organic and synthetic fertilizers to maintain the soil's health.

Truffles are harvested in the fall and winter months. The farm uses a combination of traditional and modern harvesting techniques to ensure the highest quality truffles.

### Truffled Holiday Eggnog

Serving Size:  
Cooking Time:

#### Ingredients:

- 6 eggs, separated
- 1 cup sugar
- 1 pint Kentucky bourbon
- 1 quart heavy whipping cream
- 1.5-2 ounces grated black winter Perigord truffle

#### Directions:

Grate 3 ounces of truffle into the heavy cream and refrigerate overnight.

Separate the eggs and beat the egg yolk until light. Add 2/3-cup of the sugar and beat at least 5 minutes until frothy and lemon colored. Very slowly add bourbon, while continuing to mix.

Beat the egg whites until stiff, but not dry, with the remaining 1/3 cup of sugar. Slowly pour the whiskey-sugar-egg yolk mixture into the whites, folding gently to avoid separation.

Whip the truffled cream and fold it into the eggnog. Fold several times and let stand. Return every hour or so for the first day and repeat the folding process.

Eggnog should be made 2 to 3 days in advance and refrigerated, folding periodically until it's ready to serve. Serve with a topping of grated truffle.



## Showcasing NATGA Farms

Showcase your farm's unique truffle offerings and connect with a wider audience with stunning photos and stories.



### Vale Restaurant

The Vale Restaurant is a fine dining establishment located in the Pacific Northwest. It is known for its high-quality cuisine and exceptional service.

The restaurant features a menu that changes seasonally, with a focus on local ingredients. Truffles are a key component of many of the dishes served.

The restaurant is located in a beautiful setting, with a view of the surrounding landscape. It is a popular destination for both locals and visitors.

### Fresh Shaved Périgord Truffle Pasta

Serving Size: 4  
Preparation Time:  
Cooking Time:

#### Ingredients:

- 8 oz fresh Chanterelle Mushroom, washed and 1/4" of stem removed
- 1 garlic clove, chopped
- 1 T. olive oil
- 1 t. Dijon Mustard
- 1 cup finely grated Parmesan Reggiano Cheese
- 1 cup blended oil (75% EVO & 25% Canola)
- 1 tablespoon champagne vinegar
- Salt and pepper to taste
- Whipped Mascarpone
- 1 cup mascarpone
- 1/2 cup finely grated Parmesan Reggiano
- 1/2 cup Crème Fraiche
- 1 t. grated White Alba or Périgord Truffle
- Salt and pepper to taste
- Pasta
- 8 oz dried strozzapreti pasta
- 8 oz fresh Matsutake Mushroom (Small), sliced in coins
- 4 oz Chanterelle mushroom, washed, chopped
- 2 T. olive oil, sliced thin
- 1 t. shalli flake
- 1/2 cup white wine, we prefer Yvette Chardonnay
- 2 T. olive oil
- 1/2 cup finely grated Parmesan Reggiano
- 2 tablespoon Italian parsley, chopped
- 4 tablespoon unsalted butter
- 4 slices prosciutto
- 1 ea White Alba or Périgord Truffle, 4oz

#### Directions:

**Chanterelle Emulsion**  
Lightly sauté Chanterelles in olive oil with garlic. Once tender, remove from heat and let cool. In a blender, place Garlic, mustard and champagne vinegar, and blend until smooth. Slowly add the sautéed mushrooms until incorporated. Once mixture is smooth, slowly add blended oil to create an emulsification. Pass through a chinois. Season with salt and pepper and reserved chilled.

**Truffled Mascarpone**  
Combine all ingredients in a stand mixer with a paddle attachment and whip until smooth and aerated. Season with Salt and Pepper and reserve chilled.

**Pasta**  
Bring 10 cups of salted water to a rolling boil. Carefully add Pasta.

As pasta is cooking, heat a large sauté pan over medium high heat. Add in Olive Oil, Sliced Garlic, Chilli Flake, and Mushrooms. Sauté until Mushrooms begin to lightly crisp and garlic is toasted. Deglaze the pan with white wine and add in 2 tablespoons of the unsalted butter. Reduce the heat to low and stir until the butter and wine have incorporated. It's helpful to add a tablespoon or two of the pasta water at this stage. Once the Pasta is al dente, strain and add directly to the sauté pan. Add remaining butter and continue to cook on low heat for 1 to 2 minutes. Slowly sprinkle in the Parmesan while stirring. Finally, add in the Chopped Parsley.

#### Plating

Spread an even layer of the Chanterelle Emulsion on the base of the serving dish, then carefully layer the pasta on top. Top the pasta with one large spoonful of the Truffled Mascarpone, then arrange sliced prosciutto around the Mascarpone.



## Partnering with Chefs and Restaurants

Restaurants can partner with us to elevate their culinary reputation with fresh, local truffles, gain exposure through the NATGA cookbook, and strengthen local food networks.

Submit your photos and recipes here:

