



Growers & Distributors of Specialty Mushrooms since 1985



Oregon White Truffles also grow in the forests of the Pacific Northwest during the winter months, but they are distinctly different in aroma and flavor than the Oregon Black Truffle. The white truffle is smaller than the black truffle and has an almost benzene-like aroma that is very penetrating. It is best when used in recipes containing dairy products such as cream sauces or cream soups. Truffles should not be peeled, but instead should be well scrubbed to ensure that all grit and dirt is removed from the crevices of the truffles. Plan carefully when ordering your truffles in order to use them as soon as possible after delivery; their great aromatic qualities diminish fairly quickly during storage. **Season is December to February.**