

Serbian truffles

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FoodMattersLive, London

The Truffles Co. have made a very successful world debut at the prestigious food-related fair in London's Excel on November 22nd. Our truffles have been presented to many interested visitors, and the truffles' scent has filled the Excel dome.



Immediate attention was gained, and several companies have shown their interest in distributing Serbian truffles around Europe and

Scottish Chef meets Serbian Truffles

The man who brought us to London is a Scottish Master Chef, David Buchanan. He is a Developing and Creative Chef at *LittlePod the Vanilla Company* and *PlatinuMeats*, respectively.

David is a perfect person to promote and recommend premium black and white truffles from Serbia, which is an unexploited and unexplored market. Serbia offers many highly interesting and inviting tastes and experiences,

Christmas holidays are just ahead! Serbian truffles will warm up your gastronomic experience with fantastic aromas, as they are a mix of more than 400 scent layers. Truffles are a perfect gourmet meal addition. They provide the fine border between a very nice meal and a really delicate experience, and we are here to provide that extra layer for you.

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which are not yet familiar to the high-end societies where people know how to recognise quality.



The 2016 Truffle Season

The truffle season has started a little late this year. Compared to Italy, where lack of rain in the winter season hampered the yield, Serbia has abundance of these precious fungi. White truffles have been found on every step, as they are offering our truffle hunters a chance to show to the world how much can be sourced from Serbia.



Truffle Hunting

The Truffle Co. will be arranging truffle hunting experience for all interested individuals and groups. As of start of the summer season, we will offer tours to the heart of Serbia, where our guests can experience not only truffle hunting experience with the trained dogs, but also unique Serbian hospitality, ethnic food, and real wild nature environment.



*We are at your disposal for any further questions. Please do not hesitate to contact us for **all prices and quantities.***

Serbia possesses one of the largest areas in the world where these valuable fungi may be found.

Special recipes

David Buchanan recommends one of his favourite truffle dishes – **Truffled Sweetcorn Soup**®

INGREDIENTS:

1 large onion (finely diced)
2 cloves garlic (peeled)
2TBsp vegetable oil
400g Corn kernels (frozen/fresh/tinned)
1 litre chicken stock
1/4 cup white wine
250 mls Double or Cooking Cream
1 vanilla pods, split & deseeded
salt (to season)



To serve: - Fresh truffle & soft herbs, crostini, black pepper

DIRECTIONS:

Add the oil, onion & garlic to the pot. Sweat for 3-4 mins on high heat. Throw everything else into the pot except the cream. Bring to boil, simmer for 10-15 mins. Add the cream. Remove the vanilla pod. Rinse in cold water. Dry on kitchen paper. Retain for using the next time or place into a jar of sugar. Blitz. Check for seasoning. Bowl & Serve with oil/crostini etc. Enjoy piping hot with fresh bread. Finish table side with some freshly shaved truffle. I like to micro-plane my truffles onto soup so I can mix them through their surface area and increase the surface area of them so you can smell the full, earthy truffle taste.