



TRUFFLE HILL

• MANJIMUP • WESTERN AUSTRALIA •



Truffle Hill Honey

Popular Uses

- Drizzle over vanilla gelato for a decadent adults only treat
- Perfect for oven-roasted pumpkin or carrots
- Rub onto a rack of lamb
- Add to a cheese board/platter; perfect with aged parmesan!
- Use in any baked goods instead of refined white sugar

Recipe: Spicy Honey and Soy BBQ Dipping Sauce

1 Tbsp Truffle Hill Salt	1 finely sliced chilli
2 tsp freshly ground pepper	1/2 tsp ground chilli powder
1/2 cup Truffle Hill Honey	1 Tbsp fresh lime juice
2 Tbsp soy sauce	1 Tbsp butter
1 Tbsp crushed garlic	1 tsp ground ginger

Method

Bring Truffle Hill Honey and the remaining ingredients to a boil in a saucepan over high heat, stirring occasionally.

Reduce heat to medium-low; simmer five mins or until reduced by half. Transfer to a bowl and chill for one hour.

Or for delicious sticky ribs: cook beef, lamb, or pork ribs in the oven for two hours on high heat or until the meat falls off the bone. Pour unchilled sauce over the ribs for the last 30 mins of cooking.

Wine Recommendation

Truffle Hill Shiraz





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*Choose from our popular range
of gourmet products
available all year round.*

- Truffle Salt
- Truffle Aioli
- Truffle Honey
- Truffle Mustard
- Truffle Oil (various sizes)
- Mushroom & Truffle Tapenade
 - Truffle Hot Sauce
 - Truffle Ponzu
 - Truffle Risotto
 - Truffle Jus

Plus online store:

- Gourmet Products • Merchandise
- Fresh Truffle when in season

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Truffle Hill Truffle Oil

Popular Uses

- Used in place of regular oil in cooking
- Add to popcorn, potato chips, and fries
- Perfect with cooked mushroom dishes
- Drizzle over cooked/grilled vegetables
- Adds depth to pasta dishes, mashed potato, polenta or risotto

Recipe: Balsamic Vinaigrette (Salad Dressing)

1/2 tsp Truffle Hill Truffle Salt

1/2 tsp freshly ground black pepper

1/4 cup Truffle Hill Truffle Oil

1/4 cup good quality extra virgin olive oil

3 Tbsp balsamic vinegar

1 tsp Truffle Hill Mustard (or Dijon)

1 garlic clove, minced

Fresh salad mix – your favourite leafy green salad

Suggested accompaniments include:

cherry tomatoes, chopped carrots,
sliced red onion, diced cucumbers,
walnuts, blue cheese.

Drizzle in the salad
dressing to finish.

Wine Recommendation

Truffle Hill Cabernet Rosé





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Truffle Hill Aioli

Popular Uses

- Serve with fries
- Perfect with shellfish or a seafood platter
- Fold through boiled potatoes
- Can be served with grilled vegetables or blanched asparagus
- Great in sandwiches! (Instead of mayonnaise or butter)

Recipe: Cold Chicken Salad

Chicken (cut of your choice)

Celery

Fresh herbs: parsley and basil

Side salad: lettuce,

tomatoes, cucumber

Crusty bread

Method:

Perfect for warm summer days.

Steam, roast or fry your favourite cut of fresh chicken: thighs, breast or whole chicken. Pull meat off whole chicken.

Add diced celery plus fresh herbs then fold in a generous amount of Truffle Hill Aioli.

Mix well then chill in the fridge for one hour.

Serve with your favourite side salad plus some fresh crusty bread.

Refrigerated: Lasts four days.

Wine Recommendation

Truffle Hill Fumé Sauvignon Blanc Semillon





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Truffle Hill Mushroom & Truffle Tapenade

Popular Uses

- Great addition to an antipasto plate
- Stir through pasta or risotto to add amazing flavour
- Makes a tasty pizza base (instead of tomato sauce)
- Makes a great versatile dip for any platter
- Simply spread onto some fresh crusty bread for a snack

Recipe: Truffle Tapenade Pizza

1 pizza base or pita bread	30g mozzarella cheese (grated)
1 Tbsp Truffle Hill Mushroom and Truffle Tapenade	15g parmesan cheese (grated)
1/2 tsp Truffle Hill Truffle Salt	2 Tbsp ricotta cheese
1/2 tsp freshly ground pepper	Truffle Hill Truffle Oil
1-2 button mushrooms (thinly sliced)	Fresh rocket for garnish

Method

Preheat oven to 200°C. Spread tapenade over pizza base then spread or dollop the ricotta cheese over the tapenade. Sprinkle mozzarella cheese then add sliced mushrooms. Bake until golden brown approx. 10 minutes. Sprinkle parmesan cheese on the pizza, plus drizzle oil and add fresh rocket while hot then slice and serve.

Wine Recommendation

Truffle Hill Merlot





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Truffle Hill Truffle Salt

Popular Uses

- Use in place of regular salt in cooking
- Add to popcorn, potato chips or fries
- Perfect with scrambled eggs or an omelette
- Sprinkle over chopped fresh avocado, tomatoes and cucumber for a yummy snack
- Adds depth to pasta dishes, mashed potato, polenta or risotto

Recipe: Perfect (and easy) Scrambled Eggs

4 eggs, lightly beaten

1/4 cup cream

25g unsalted butter, chopped

1 tsp Truffle Hill Truffle Salt

Toasted crusty bread, to serve

Chopped chives, to serve

Method

Place eggs and cream in a bowl, season with Truffle Hill Truffle Salt and pepper.

Whisk until frothy.

Melt butter in a non-stick pan over medium heat.

Pour mix into pan.

Stir gently with a wooden spoon or spatula until eggs are just set, being careful not to over-cook.

Remove pan from heat and serve, sprinkle with salt and chives.

Wine Recommendation

Truffle Hill Sparkling





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Truffle Hill Mustard

Popular Uses

- Perfect with any barbecued meat
- Brings hotdogs to the next level
- Works well served with roast meats
- Great in sandwiches (instead of mayonnaise or butter)
- Perfect when added to salad dressings

Recipe: Croque Monsieur

2 slices crusty bread; a little stale to get the best results!	1 egg yolk
2 slices Gruyère or Emmenthal cheese	50ml cream
2 slices good quality ham	butter
	Truffle Hill Mustard

Method

Slice the bread thinly. Lay the bread flat.

Spread some butter on the slices, place the cheese on both slices, place ham on both slices, spread with truffle mustard, press together, (as a sandwich) trim the sandwich if needed.

Whisk together the egg and cream. Dip the sandwich into the mixture before pan frying golden brown on both sides in a little butter.

Cut in half and serve. A rocket and pear salad will balance the intensity of the sandwich.

Wine Recommendation

Truffle Hill Chardonnay





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Truffle Hill Hot Sauce

Popular Uses

- Splash liberally over morning eggs
- Spice up your pizzas
- Drizzle over any meat dish
- Toss through roasted vegetables
- Shake through fresh popcorn

Recipe: BBQ Hot Sauce Prawns

Prawns, butterflied

Season mix: garlic, salt & pepper

Parsley

Truffle Hill Hot Sauce, salt and oil

Method

Butterfly the prawns and add chopped garlic, salt, pepper and drizzle with Truffle Hill oil and place on hot BBQ.

Cook through then remove and place in a bowl. Drizzle Truffle Hill Hot Sauce over prawns and shake to evenly spread sauce.

Serve on plates, sprinkle salt, drizzle a small amount of Truffle Oil and add parsley for garnish. Eat warm.

Wine Recommendation

Truffle Hill Fumé

Sauvignon Blanc Semillon





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Truffle Hill Ponzu

Popular Uses

- Perfect dipping sauce for dumplings and gyoza
- Mix with Truffle Hill Honey and some rosemary to create an amazingly flavoursome lamb roast glaze
- Replace soy sauce with Truffle Hill Ponzu for sashimi pairing
- Drip onto fresh natural oysters
- Add to your favourite hot pot dish; mizutaki and shibushibu
- Or simply add to steamed chicken and/or greens

Recipe: Chicken Stir Fry

1/2 kg skinless chicken breast (boneless, cut into cubes)	1 cup low sodium chicken broth
Salt and pepper	4 Tbsp Truffle Hill Ponzu
1 Tbsp olive oil	5 Tbsp Truffle Hill Honey
2 cups mixed vegetables	1 Tbsp toasted sesame oil
1 tsp ginger (minced)	1 tsp red pepper flakes (crushed)
2 garlic cloves (minced)	

Method

On medium heat sauté chicken breast in olive oil, garlic, ginger, salt and pepper until lightly brown. Add vegetables, broth, sesame oil, Truffle Hill Ponzu and Honey and cook on high until fluid is reduced. Add red pepper and serve.

Wine Recommendation

Truffle Hill Chardonnay





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Truffle Hill Risotto

Popular Uses

Cook as per directions on jar for a full flavoured truffle risotto.

Recipe: Arancini Balls

1 jar of Truffle Hill Risotto
100g butter
1.5L stock (of choice) or
1L stock and 500ml white wine
2 cloves garlic
1 small onion
200g Cheddar cheese (grated)
150g Mozzarella cheese (grated)

1-2 Tbsp fresh parsley
(finely chopped)
Pinch of salt
Sprinkle of pepper
1 cup plain flour
2 cups panko crumbs
1 cup cooking oil
(we recommend olive oil)

Method

Cook risotto as per the directions on the jar. Serve yourself up a plate of risotto and enjoy with shaved parmesan.

To make Arancini Balls

Allow risotto mix to cool in fridge. Mix through cheddar and mozzarella cheese. Add parsley, salt and pepper. Place flour into a bowl. Beat eggs into a different bowl and add panko crumbs into a third bowl. Roll risotto mixture into balls about the size of a small plum. Coat each in flour, then dunk in eggs and lastly coat in panko crumbs. Heat cooking oil then shallow fry arancini balls turning them over until crispy golden brown. Allow to cool then enjoy!





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Truffle Hill Jus

Popular Uses

- Perfect for infusing sauces with truffle flavour for any meat
- Add to pasta sauce base to elevate your lasagne to the next level
- Stir through a cauliflower and mushroom soup for a truffle flavour bomb
- Drop in a can of our jus to your finishing risotto stage for a self indulgent comfort meal

Recipe: Truffle Sauce for any Red Meats

4 cups chicken stock
(preferably homemade)

160ml can of Truffle Hill's
Truffle Jus

1/2 cup medium dry sherry
1 Tbsp butter
pinch of salt

Method

Set a large pot over high heat and add the chicken stock. When the stock has reduced to about one cup of total liquid, reduce the heat to medium and add the sherry along with the can of Truffle Hill Truffle Jus.

Let the liquid in the pot reduce until the it appears less watery and slightly sticky. The difference will be subtle.

When you are happy with the consistency and texture of your sauce, remove it from the heat.

Pour liberally over your favourite cut of cooked meat and vegetables. We love this sauce with mashed potato.

Wine Recommendation

Truffle Hill Pinot Noir





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