

The summer truffle

All you need to know about this extraordinary fungi



by: MATI-truffle (<http://mati-truffle.com>)

Name of the product

Summer truffle **الكما الاسود الميفني**

What is the product?

The ripened and fresh hypogeous fruiting bodies of the fungal species *Tuber aestivum*.

Benefits and virtues

The summer truffle, frequently named the Burgundy truffle (*Tuber uncinatum*), is the most sought out and marketed truffle species in the world. It is moderately to highly priced, depending on the season and the production in fields (Marozzi et al. 2020). Besides fresh fruiting bodies, the summer truffle is most frequently added species to various truffle products or truffle supplemented products.

Aromas vary from mild in summer truffle towards more sharp and spicy collections with dominant phenolic and acetone scents in Burgundy (autumn) truffle (Strojnik et al. 2020). The broad aromas composition and its wide distribution makes this species a perfect truffle both for beginner customers and for demanding gastronomes.

How is it used?

The only way to feel the real aroma of the summer truffle is to use it fresh, either grated or sliced over various dishes. Once frozen, canned or otherwise cooked, its original aroma is mainly lost, and products/dishes need to be supplemented with a synthetic flavor compound to impart the flavor and aroma of truffles (Šiškovič et al. 2021).

Famous dishes

The summer truffle pairs with most mild to moderate spiced dishes. Its most common use is with pasta or fried eggs, while the versatility in aroma, and broad potential of pairing, gives this species almost infinite ways of its use, from spicing meat and vegetable products to its use with desserts such as ice cream or fried bananas.

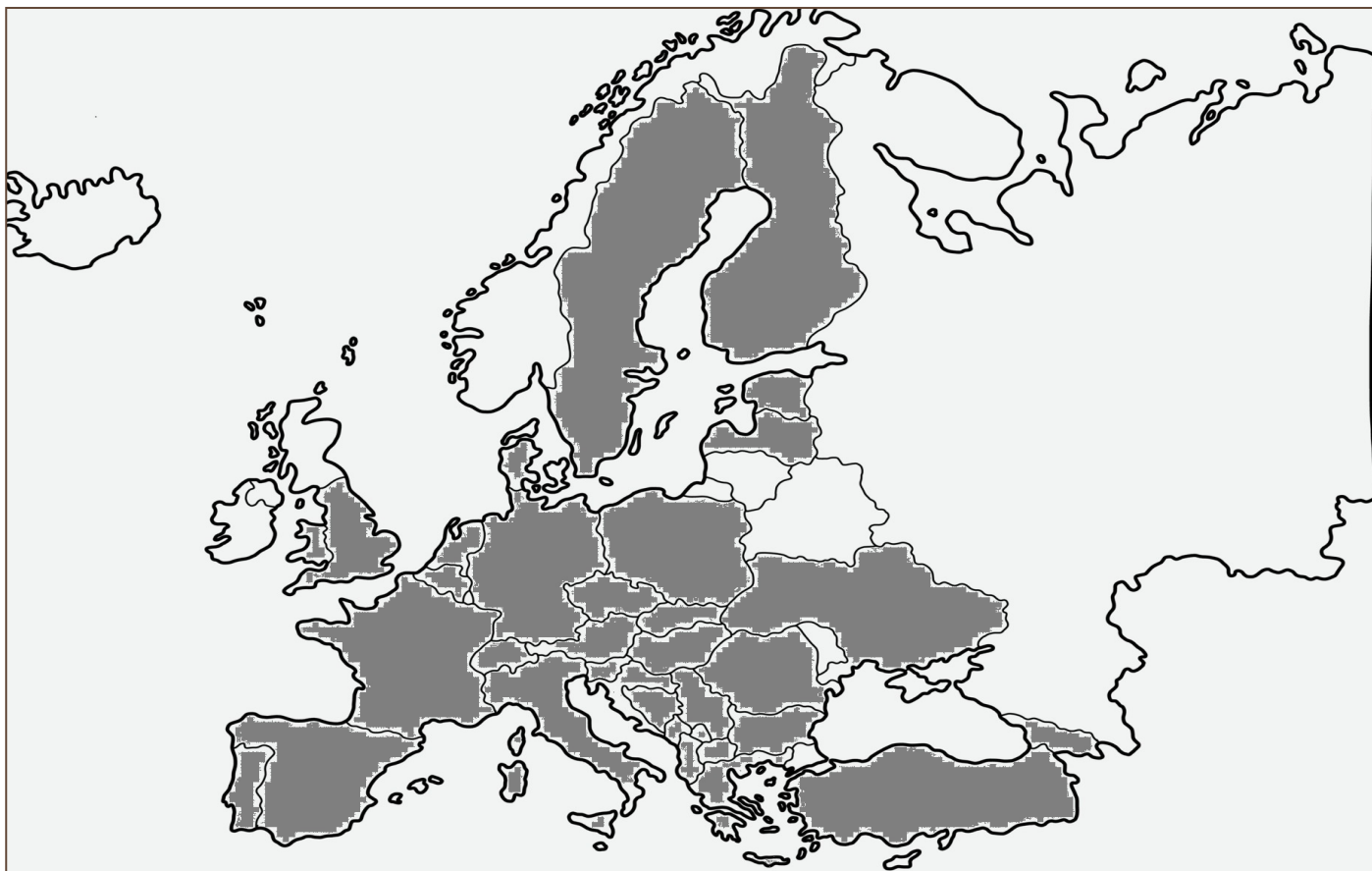


by: Tine Grebenc

Innovative uses

Like *Tuber melanosporum*, *Tuber aestivum* also shows a potential in cosmetic and had an open field in various fusion cuisine.

Distribution area of *Tuber aestivum* in Europe



References

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Suggested websites

www.trufamania.com

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