



## **white truffle oil**

**gourmet specialty oil**

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### **5 wonderful ways to enjoy our *white truffle oil***

- drizzle onto wild mushroom risotto, white pizza and fresh pastas
- toss with freshly made popcorn, serve as-is, or top with finely grated parmesan cheese & fresh cracked pepper
- toss onto new potatoes with parmesan cheese & fresh herbs
- stir into garlic mashed potatoes
- add a few drops to breakfast quiches or frittatas
- great when paired with asparagus

### **scroll down check out the following recipes below**

- *truffled devilled eggs*
- *asiago and white truffle mashed potatoes*
- *truffled, soft scrambled eggs*

## **truffled devilled eggs**

### **ingredients**

- 1 dozen hard boiled eggs, cooled, shelled & halved
- 3 tablespoons **dana shortt gourmet white truffle oil**
- 1 teaspoon fresh squeezed lemon juice
- 2 large raw egg yolks
- ½ cup **dana shortt gourmet delicate, buttery extra virgin olive oil**, such as **Manzanillo**
- ½ up grape seed oil or other neutral oil such as safflower or sunflower
- 1 large garlic clove
- sea salt to taste
- 1 pinch white pepper

### **method**

1. Allow the hard boiled eggs cool. Remove the shell, slice in half lengthwise and remove cooked egg yolks (set aside in a bowl).
2. In a food processor or blender, add the raw egg yolks, garlic, and lemon juice. Slowly add truffle oil, olive oil and grape seed oil to form an emulsion. Season to taste and refrigerate.
3. With a fork, mash the dozen cooked egg yolks and blend thoroughly with ½ cup of truffle aioli. Add more to taste if desired. Pipe or fill the hard-boiled egg whites with the egg yolk mixture. Refrigerate until cool or up to 6 hours. Serve with finely chopped parsley or minced chives as a garnish.

makes 2 dozen appetizer servings

## **asiago & white truffle mashed potatoes**

### **ingredients**

- 6 pounds yukon gold potatoes, peeled (or unpeeled if using BABY yukons)
- 1 stick (8 oz.) unsalted butter
- 2 medium cloves garlic, minced
- 1 cup half & half
- 1 tablespoon **dana shortt gourmet white truffle oil**
- 1 cup grated asiago cheese
- sea salt & fresh cracked black pepper to taste
- optional: finely minced, fresh chopped flat leaf parsley for garnish

### **method**

1. Dice potatoes, making sure all are relatively the same size. Place in a large saucepan add the salt, and cover with hot water. Bring to a boil over medium-high heat and then reduce heat to maintain a rolling boil. Cook until potatoes are tender throughout when poked with a fork.
2. Heat the half-and-half, butter and the garlic in a medium saucepan over medium heat until simmering. Remove from heat and set aside.
3. Remove the potatoes from the heat and drain off the water. Mash and add the garlic-cream-butter mixture, grated Asiago and truffle oil. Stir to combine. Let stand for 5 minutes so that mixture thickens and then serve.

## **truffled, soft scrambled eggs**

a perfect dish to enjoy on mother's day!

### **ingredients**

- 5 large eggs
- 1 pinch (about 1/4 teaspoon) **dana shortt gourmet black truffle sea salt**
- 1 tablespoons unsalted butter
- ½ teaspoon **dana shortt gourmet white truffle oil**
- 2 tablespoons crème fraîche
- 2 chives, thinly sliced
- fresh ground white pepper to taste

### **method**

1. Whisk the eggs until frothy; add the pinch of truffle salt.
2. Melt the butter in a non-stick skillet over very low heat. When the butter is melted add the egg and cook over the lowest possible heat, gently and repeatedly folding the egg with a heat-resistant rubber spatula until it set into a mass of moist curds, about 10 minutes.
3. Add the truffle oil, crème fraîche and chives and continue folding gently until everything is incorporated.

serves 2