EATALY AND URBANI PRESENT

HOW TO COOK WITH TRUFFLES
A RECIPE AND CARE GUIDE
CARNE CRUDA CON VINAIGRETTE AL TARTUFO NERO
Carne Cruda with Black Truffle Vinaigrette

YIELD: 4 SERVINGS

INGREDIENTS
1 POUND FILLET RAZZA PIEMONTESE BEEF TENDERLOIN (OR A COMPARABLE LEAN CUT)
2 SHALLOTS, FINELY MINCED
2 TABLESPOONS APPLE CIDER VINEGAR
¼ CUP EXTRA VIRGIN OLIVE OIL
1 TEASPOON ACACIA HONEY
2 TABLESPOONS CHOPPED Urbani Fresh Black Truffle or Urbani Truffle Purée
SALT & FRESHLY GROUND BLACK PEPPER
8 SLICES RUSTIC BREAD OR BAGUETTE, TOASTED

DIRECTIONS

FOR THE TRUFFLE VINAIGRETTE:
In a mixing bowl, add the minced shallots, chopped truffle (or truffle purée), vinegar, honey, salt and pepper. Using a fork or whisk, slowly stir in the olive oil. Season with salt to taste and set aside.

FOR THE CARNE CRUDA:
Using a sharp knife, trim off any fat or silver skin from the tenderloin. Dice the tenderloin into very small cubes, about ¼ inch. Alternately, you could also put the tenderloin through a meat grinder. Place the chopped or ground meat into a mixing bowl. Dress with the truffle vinaigrette and serve with toasted bread or crostini.

IS IT TRUFFLE SEASON?

WHITE TRUFFLES
AVAILABLE LATE-SEPTEMBER THROUGH THE END OF DECEMBER

BLACK WINTER TRUFFLES
AVAILABLE DECEMBER THROUGH MARCH

BLACK SUMMER TRUFFLES
AVAILABLE MAY THROUGH SEPTEMBER

BLACK TRUFFLES CAN REPLACE WHITE TRUFFLES IN THE FEATURED RECIPES WHEN WHITE TRUFFLES ARE NOT IN SEASON.

RECIPE COURTESY OF EATALY
POLENTA AL TARTUFO NERO CON VERDURE ARROSTITE
Polenta with Black Truffles & Roasted Vegetables

YIELD: 4 SERVINGS

INGREDIENTS
4 cups water (½ milk, ½ water could be used for a richer taste)
2 tablespoons unsalted butter, softened and cubed
2 tablespoons coarse salt
1½ cups coarse yellow cornmeal (polenta gialla)
2 tablespoons Urbani Black Truffle Purée
extra virgin olive oil
assorted fall vegetables (butternut squash, brussels sprouts, romanesco cauliflower, etc.)
salt and freshly ground black pepper
4 large organic eggs, fried

DIRECTIONS

Preheat oven to 400°F.

In a medium cast-iron saucepan or other heavy pot, bring the water (or milk and water) and salt to a simmer over medium heat.

Meanwhile, cut the vegetables into 1-inch pieces and toss with extra virgin olive oil, salt and freshly ground black pepper. Lay the vegetables on a roasting pan and roast in the oven until tender and lightly browned, about 20-25 minutes.

Very slowly, begin to sift the cornmeal into the pan through the fingers of one hand, stirring constantly with a wooden spoon or whisk.

Gradually sift all the cornmeal into the pan, continue to stir, and reduce the heat to medium-low. Continue to stir constantly until the polenta is smooth and thick and pulls away from the sides of the pan as it is stirred, about 30 minutes.

Stir in the unsalted cubes of butter until well blended. Reserve 1 cup of the polenta and mix in the black truffle purée. Pour the polenta into a large serving bowl and swirl in the reserved black truffle polenta. Mix well. Serve with the roasted vegetables, topped with a fried egg.
ARROSTO CON TARTUFO BIANCO, BIETOLA & PUREA DI VERDURE

Roasted Strip Loin with White Truffles, Swiss Chard & Creamed Root Vegetables

YIELD: 4 SERVINGS

INGREDIENTS
1 cup celery root, peeled and cubed
1 cup sunchokes, peeled and cubed
1 cup potatoes, peeled and cubed
1 quart milk
1 bunch Swiss chard, leaves removed and cut into 1-inch squares
1 can Urbani White Truffles & Mushroom Sauce
1 pound cleaned beef strip loin
Extra virgin olive oil
Salt & freshly ground black pepper, to taste
1 Urbani Fresh White Truffle

DIRECTIONS

FOR THE ROOT VEGETABLES:
Over medium–high heat, bring a saucepan with the milk to a boil (you want just enough milk to cover the vegetables). Add the celery root, sunchokes and potatoes to the boiling milk, season with salt and pepper and cook the vegetables until tender. Drain the vegetables, reserving the milk, and purée them together in a blender until smooth. Drizzle in just enough of the reserved milk to make the mixture creamy. Place the purée back in the saucepan, heat gently and mix in the Swiss chard. When the chard is wilted, mix with the truffles and mushroom sauce to create a creamy, sauce–like consistency. Serve hot.

FOR THE TENDERLOIN:
Let the strip loin sit at room temperature for about 30 minutes and season with extra virgin olive oil, salt and pepper.

Preheat oven to 450°F.

Once heated, place the tenderloin, fat side up, in a roasting pan in the oven. Roast the meat 15 minutes at 450°F, then reduce oven temperature to 350°F. Continue to roast the meat until an instant-read thermometer inserted into the thickest part of the tenderloin registers 118°F for medium–rare, about 35 minutes (or 130°F for medium, about 40 minutes). Remove the tenderloin from the oven and let rest for 20 minutes. Cut crosswise into 1/3-inch thick slices and serve over the creamy root vegetables. Shave fresh white truffles on top and serve immediately.
YIELD: 6 SERVINGS

INGREDIENTS
6 slices rustic bread  
5 ounces cow’s milk ricotta  
1 small butternut squash, cut in half lengthwise, seeds removed  
2 tablespoons acacia honey  
½ ounce (12 grams) Urbani Fresh Black Truffle  
extra virgin olive oil  
salt & freshly ground black pepper

DIRECTIONS

Preheat oven to 400°F.

Meanwhile, place a piece of parchment paper on a baking sheet and drizzle it with olive oil. Season the squash with salt and place cut side down on baking sheet. Roast in the oven until the squash can be punctured with a fork and the skin starts to pull away from the flesh. Remove the baking sheet from the oven and let the squash cool slightly before peeling off the skin. Place the peeled squash in a food processor and process until smooth. Season with salt and pepper.

Heat a grill pan over medium-high heat. Drizzle one side of the bread with olive oil and sprinkle with salt and pepper. Grill the bread until golden brown, about 4 minutes per side.

Spread the ricotta over each piece of grilled bread. Top with a generous amount of warm squash purée. Garnish each slice with a drizzle of acacia honey and black truffle shavings. Serve immediately.

As always, these recipes are meant to be guidelines. Cooking is not always an exact science so enjoy making it your own!
TAGLIATELLE CON BURRO AL TARTUFO
Tagliatelle with Truffle Butter

YIELD: 6 SERVINGS

INGREDIENTS
2 pounds fresh Tagliatelle (available at eataly’s fresh pasta counter)

For Truffle Sauce:
kosher salt
½ cup Urbani White Truffles & Mushroom Sauce
¼ cup unsalted butter
1 ounce (30 grams) Urbani Fresh White Truffle

DIRECTIONS

TO COOK THE PASTA:
Bring 6 quarts of water to a boil in a large pot and season with salt until it is as salty as the sea.

Once the water is boiling, add the tagliatelle and cook until tender, about 2 minutes.
Meanwhile, heat the truffles and mushroom sauce in a medium-sized saucepan with a bit of water. Swirl until the butter has melted and emulsified with the water. If necessary, season with salt.

Drain the pasta, reserving some of the cooking water, and add it to the pan with the truffles and mushroom sauce. Toss over high heat to coat the pasta, adding the reserved pasta water if necessary to keep the sauce from getting too dense. Divide equally among 6 heated pasta bowls, shave the white truffle atop each portion and serve immediately.
FARROTTA CON FUNGHI & TARTUFI NERI

Farrotto with Oyster Mushrooms & Black Truffles

YIELD: 4 SERVINGS

INGREDIENTS

6 cups oyster mushrooms, trimmed and cut from stems
2 sprigs thyme
¼ cup shallots, chopped
½ cup white wine
¼ cup extra virgin olive oil
4 cups chicken or mushroom stock, heated
1 cup farro
4 ounces Urbani Dried Porcini Mushrooms
¼ cup Urbani Tomatoes and Truffles Sauce
¼ cup Parmigiano Reggiano
kosher salt & freshly ground pepper, to taste

DIRECTIONS

Soak the farro in a bowl for 1 hour with enough water to cover the farro by ½ inch. Strain the water from the farro into a medium stockpot and add enough water to bring the total volume to 4 cups. Add the dried porcini mushrooms and bring to a simmer over medium heat.

In another medium stockpot, heat the olive oil over high heat. When the oil just begins to smoke, add the oyster mushrooms in one layer along with the sprigs of thyme. Be sure not to overcrowd the mushrooms and work in batches, if necessary. Once the mushrooms are caramelized on the bottom, season with salt and stir. Continue to cook the mushrooms until they are wilted. Use a slotted spoon to transfer the mushrooms to a bowl. Remove the sprigs of thyme.

Place half of the mushrooms in a food processor and blend with the tomatoes and truffles sauce. Set aside.

Add the shallots to the stockpot and allow them to sweat until soft and translucent. Add the drained farro and sauté until the excess water is evaporated and the farro begins to look and smell toasted. Add the wine, a healthy pinch of salt and cook until the alcohol has evaporated. Next, ladle in enough stock to just cover the farro and stir until the stock is evaporated and the bottom of the pan is dry. Continue to add the hot stock and stir as the stock evaporates. Cook until the grain is al dente.

Remove the farrotto from the heat, and add the puréed and whole mushrooms. Finish with Parmigiano Reggiano and season with salt and pepper. Serve immediately.
GET THE MOST OUT OF YOUR FRESH TRUFFLES
WITH TIPS FROM URBANI

TRUFFLE USE

Fresh, whole truffles are best thinly shaved directly on top of a finished dish.

Recommended serving is 5 grams per person.

TRUFFLE STORAGE

The best way to store truffles is in clean tissue paper or a breathable container.

Change tissue paper for a new sheet daily to avoid moisture build up and to retain aroma.

Rice and salt absorb the aroma from truffles. Unless intended to flavor rice or salt, do not store in the same container.

Whole truffles last about 3-4 days before they are cut, sliced or shaved.

TRUFFLE CARE

Do not wash truffles. Instead use a soft brush to remove any dirt.

Keep truffles away from moisture.

Never buy cut truffles unless they will be used right away.

As white truffles oxidize, they become slightly reddish. This is natural and healthy.

Freezing truffles is not recommended. Freezing shortens shelf life because when frozen, truffles will accumulate moisture and lose their aroma.