



# WHITE TRUFFLE ENHANCED EXTRA VIRGIN OLIVE OIL

The Truffle, a cross between a potato and a mushroom, grows only in certain regions of the world; all the more elusive as it is uncultivable. The White Truffle, found in Alba, Italy, grows on the roots of Oaks, Poplars, Willows and Hazelnut trees, is ‘hunted’ by dogs and their “Trifulao” masters in the dead of night to conceal their hunting grounds. The scent, redolent of earth, wood and vaguely garlicky, permeates the senses rapturously. Native to Piedmont, Morgenster’s owner Giulio Bertrand is naturally passionate about the White Truffle and has made it available to us all by importing the White Truffle extract which is blended into Morgenster’s world acclaimed extra virgin olive oil with spectacular results. This is a ‘must have’ in the kitchen of every Chef – Executive, Aspiring or otherwise. The golden rule when using this product is to use it sparingly; just a couple of drops will tantalise your taste buds.



PACK SIZES	100ml and 250ml
REGION & ALTITUDE	Somerset West 50m – 235m
CULTIVAR(S)	Blend of various Italian cultivars known for the superior oil that they produce; infused with a White Truffle extract imported from, Italy
PRODUCTION METHOD	Continuous extraction using a state of the art Perialisi press with the addition of the extract just before bottling
SERVING SUGGESTIONS	Baked and mashed potatoes will never be the same once you have tried it with Morgenster White Truffle Enhanced Extra Virgin Olive Oil. Drizzle onto your scrambled egg, tuna or chicken mayonnaise to create a whole new taste dimension. Try it on bruschetta with your favourite cold meats or cheese. For the ultimate in decadence try it on a wild mushroom risotto  Morgenster White Truffle Olive Oil is Kosher Certified.  Use often; sparingly!

Oil maker comments by  
Gerrie Duvenage

NOSE	An intense earthy nose with overtones of mushroom. At first the aroma is often associated with garlic
PALATE	The taste is difficult to describe but unmistakably delicious. The intense earthy and, mushroom aromas follow through to the palate
RECIPE	400g mixed fresh mushrooms 6tbsp Morgenster Extra Virgin olive oil 1 small garlic clove, finely chopped 2 tbsp finely chopped parsley salt & freshly ground black pepper 300g small, fusilli pasta 150g smoked ham, cut into strips 3 tbsp double cream 2 tbsp Morgenster truffle oil Heat 4 tbsp of the oil, fry the mushrooms. Add garlic, parsley, salt & pepper. Cook the pasta for 8-9 minutes, drain and mix in a bowl with the ham and the mushroom mixture. Add the cream and sprinkle with the truffle oil before serving