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Truffles - A Rare Delicacy

By Lucy Bartlett

Lorraine Bodger, twentieth century American writer called truffles as the royalty of homemade candy.

Truffles are a delicate and rare type of edible mushroom, which are mostly grown in Croatia, France, Italy and Slovenia. They are also collected in Washington and Oregon states in US. Forming a symbiotic relationship with the environment, truffles grow underground among the roots of chestnut, elm, oak, pine and willows trees. The high price for truffles is due to the inability for humankind to grow them commercially or cost-effectively.

When in season, whole black winter truffles made from fresh black Italian truffles are chef's favorites. It gives an excellent aroma to dishes made of poultry, meat and in pasta. The season for fresh winter truffles runs from Thanksgiving to March. Because of its limited availability, this perishable item costs around USD 125 per Oz.

A buttery and creamy sauce can be made by fusing Italian truffles with the finest cheese from the Parmesan region. Cannelini Beans with White Summer Truffles is another delicacy made with five percent of white Italian truffle juice, white beans and water.

A more cost efficient way to give the dishes that special flavor that only truffle can offer is to use truffle juice by combining it with main courses and appetizers. By adding truffle juice the dishes become brilliant in seconds.

Fresh truffles are a highly seasonal and rare product, expensive and hard to acquire.

Fortunately, the intensity and pungency of the earthy truffle paste makes a great match to any number of bases such as butters, pastes and creams, which enables the chefs to add to their cuisine the distinct taste of truffles at a more economical cost price. Truffle paste on a peanut oil base makes a good start to creams and sauces.

Perigord black truffles of France are considered as the greatest truffles of the world. Rich butter made from French white truffle can fuse the intense and complex flavors of the French truffles perfectly. This butter can be added to any variety of dishes to transform it from an average food to an extraordinary

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one. Being very intense, only little of this butter is needed to add to other dishes. It can replace the use of regular butter too. To get best results, truffle butter should be added at the end of the cooking process.

Chocolate truffles comprise of a gooey sweet centre, coated in cocoa powder or chocolate, usually in a curved or spherical shape. They can have extremely varied fillings and may contain melted chocolate, cream, nuts, caramel, berries, almonds or other assorted sweet fruits, fudge, nougat or mint, toffee, mint, marshmallow, or chocolate chips. Even though they do not actually contain any truffle, they are so named because of their appearance.

Lucy Bartlett is a proud contributing author. Find more articles at

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more info visit

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<http://trufflecity.info/perigord-truffles.html>

Chocolates – The Ultimate Thank You Gift

By Tyson J Stevenson

It's difficult to find someone who doesn't like chocolate. Maybe it's in some measure due to the fact that chocolate releases endorphins, the same neurotransmitters that make you feel good after you sneeze or have sex or fall in love. The nearly universal draw to chocolate makes chocolate, in any shape or form, an extremely popular gift. This is as true for children as it is for grandparents; who didn't love trick-or-treating when they were little or receiving a box of chocolates for Valentine's Day when they were older? Chocolate is a great gift for just about anyone, big or small.

Of course, all chocolate is not buildd equal. Though the mass-produced chocolates made by companies like M&M, Mars, and Hershey's taste good, they're really nothing compared to gourmet chocolate. It's a bit of a shame that some people go their whole lives thinking that "gourmet chocolate" refers to those heart-shaped boxes of factory truffles passed around after Valentine's Day, but this couldn't be further from the truth (especially if you get to the box of Valentine's chocolates last and all that's left are the picked-over remains, most of them with holes in the bottom where your blittle sister punched her thumb through to see what kind of chocolate each contained).

True gourmet chocolate is usually crafted by master chocolatiers (which, speaking of, must be an amazing job). These chocolatiers construct chocolates in the same way that professional chefs

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fabricate meals; with the best ingredients, best recipes, and with an expert sense of taste. Though the finest chocolates can be found only at the table of one of these chocolatiers, other fine retail outlets like Godiva also sell some very good gourmet chocolates. Of course, like the finest meals, these gourmet chocolates do come at a price. Though you may pay \$15 for a box of 50 chocolate truffles in a drug store, you're more likely to pay from \$1.50–\$5.00 per truffle if you're getting them from a professional chocolatiers.

Though gourmet chocolates aren't very likely to replace Hershey's Kisses in your everyday candy dish, they do make a great touch of excess, especially for that special person in your life (and even if you decide to spoil yourself every now and again). It's tough to explain or replicate the flavor of an outstanding chocolate; it's truly something you need to experience for yourself. Though it may take a little searching, eventually you'll find that perfect chocolate, and it will be tough to ever go back to Hershey's Kisses again.

Tyler J Stevenson writes on a variety of subjects, always with valuable news or reviews. See his work at

<http://just-chocolate.info>

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