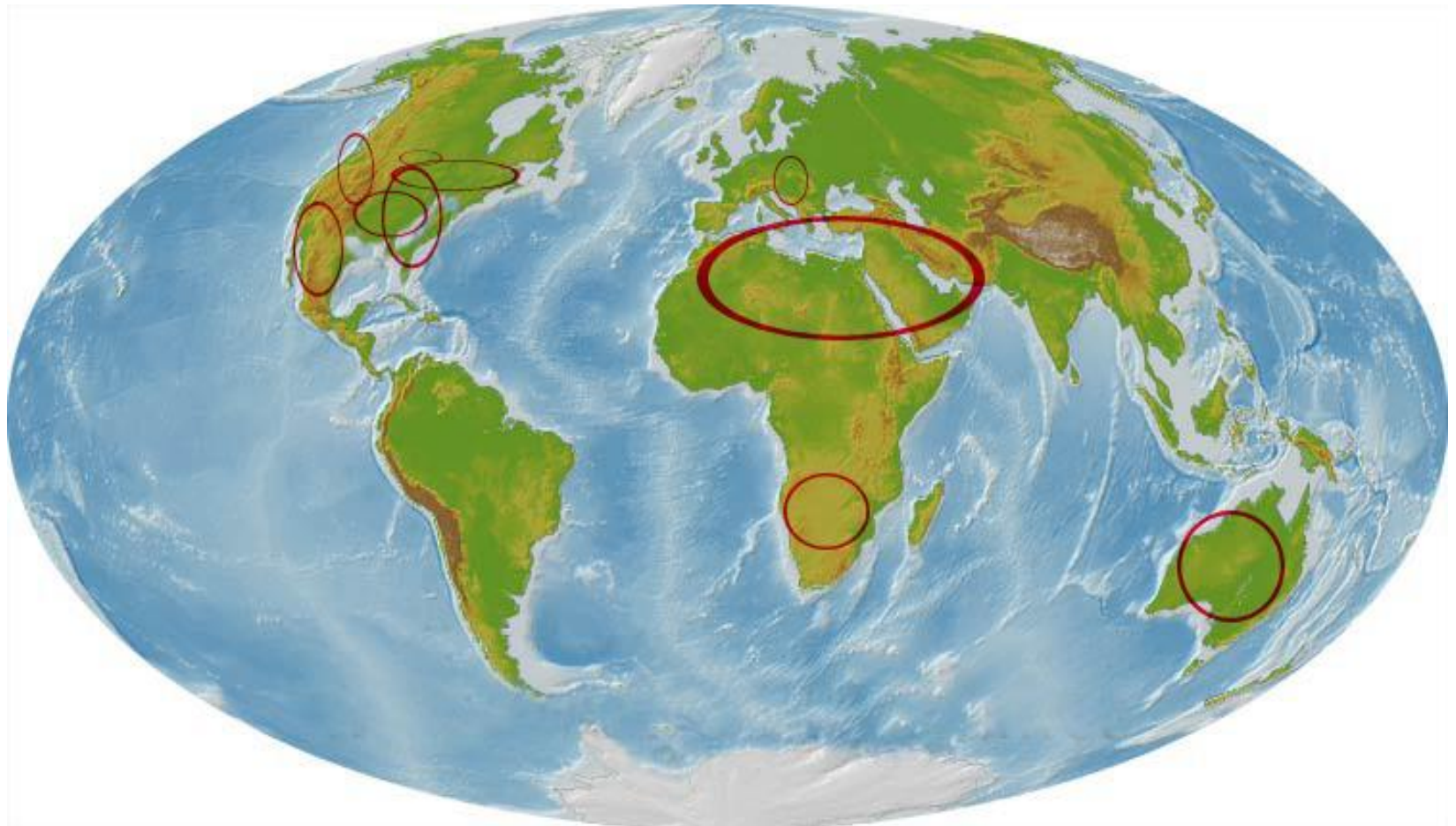


(Other) Culinary Truffles Around the World



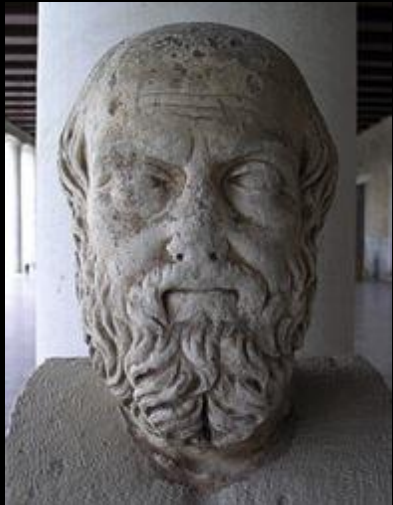


Sahara Desert

The 1st historical record of truffles appears on inscribed Sumerian tablets regarding their Amorite enemy's eating habits ca 3000 B.C. The Sumerians left recipes. Excavations have revealed special baskets with truffle remains.



Pharaoh Khufu (2500 B.C.) prized truffles at the royal banquet table, according to Herodotus (460 B.C.). The Egyptians inventoried their edibles and recorded who ate them. And then, the biblical manna?



WHAT ARE THESE TRUFFLES?



***Terfezia boudieri, T. claveryi,
and several others***



Tirmania pinoyi, T. nivea





Picoa lefebvrei





THE KALAHARI



**Kalaharituber pfeilii, Eremiomyces echinulatus,
Mattirolomyces austroafricanus**





KALAHARITUBER PFEILII







THE OUTBACK

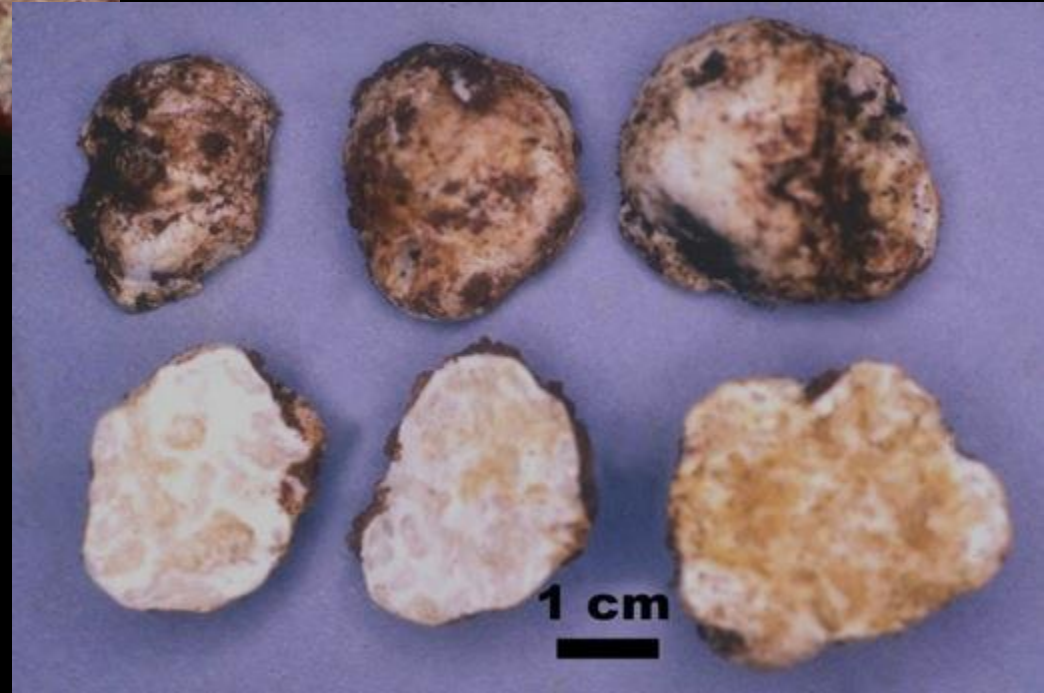


Mycoclelandia arenacea*, *Eldaria arenivaga*, *Mycoclelandia bulundari*, *Mattirolomyces mulpu*, *Ulurua nonparaphysata*, *Reddellomyces westraliensis





Reddellomyces westaustraliensis





Napangardi and Napanangka women are collecting Tjitipanta (bush truffles) at Mina Mina. Ancestral women traveled from here north through Tjanyinki and other places, then east through to Akoota country. Mina Mina is a ceremonial place belonging to Napananka. There are a number of mulju (water holes) at Mina Mina as well as a clay pan where the women dance and perform ceremonies. As a result of these dances digging sticks rose up out of the mulju at Mina Mina, which the women carried with them on their long journey east. They danced and sang the whole way with no sleep. The women collected many bush foods along the way. The circles represent a bush truffle called tjintipanta.

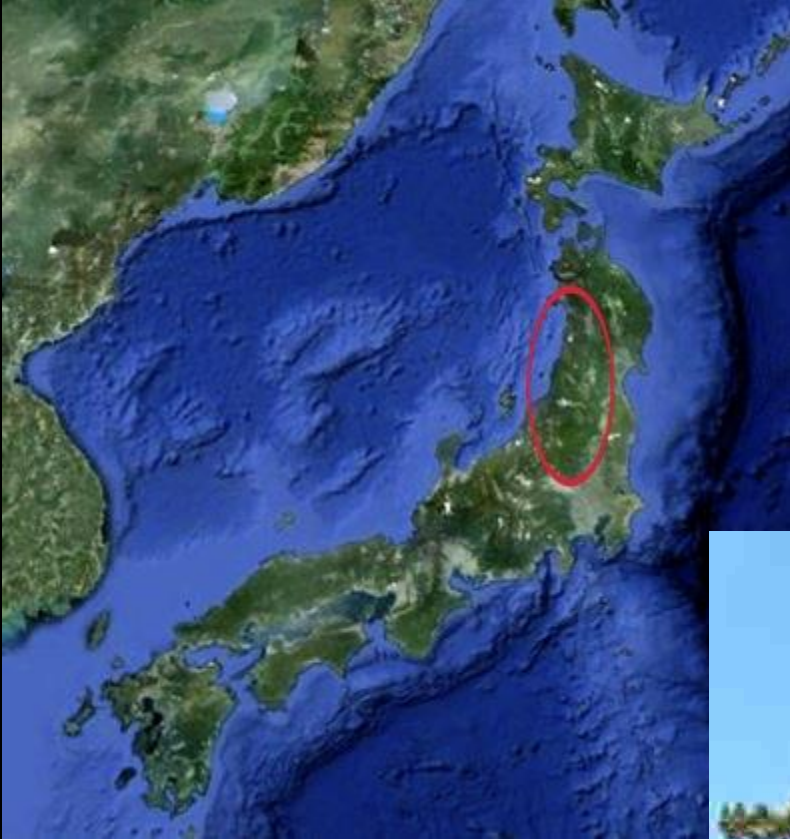
Aboriginal Artist Betsy Napangardi Lewis, as she explains her painting

Tropics of Australia and Papua New Guinea:
Soliococcus polychromus





Japan



Rhizopogon roseolus





USA—Pacific Northwest

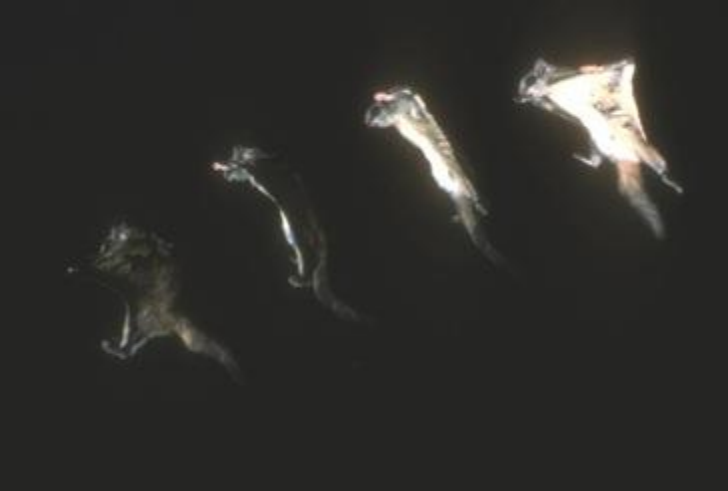


*Tuber gibbosum, T. oregonense,
Leucangium carthusianum, Kalapuya brunnea*

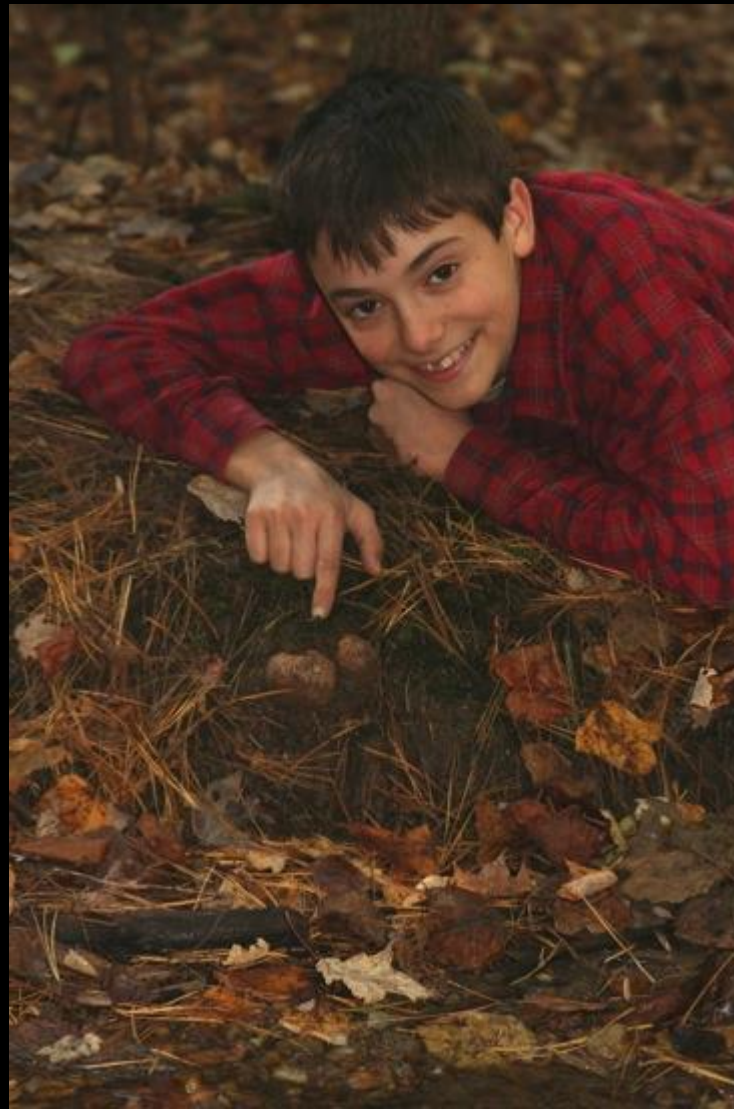


Tuber oregonense





USA—The Appalachians
Imaia gigantea





Eastern USA

Tuber texense, *T. lyonii*





Mexico—the Tarahumare



Sierra Madre Occidental



Carl Lumholtz, 1890

“In the summer, especially in July, a false truffle is found on the highlands of Guachochic, which serves as a food to the Indians. It grows abundantly a couple of inches below the ground, raising the earth a little; and is found also under the limb of a fallen tree. The dogs help in finding this fungus, and they are so fond of it that they go of their own accord to look for it. Pigs grow fat on this food, and coyotes, bears, and grey foxes also eat it. It tastes like an over-ripe pear, with a flavour of onion when one first bites into it.”

Melanogaster umbrinigleba



Elaphomyces spp.—“El mundo”



Elaphocordyceps capitata—“Hombrecito”



Central & Eastern Europe



Tuber macrosporum



Choiromyces meandriformis



- Sheep eagerly look for it and eat it with great preference, and this is how some shepherds come upon it. From a 16th century Hungarian cook book: "They wrap the fungus in flax, tie it up by a string, then put it into hot ash and heat it up. This way they remove the odd flavour and unnecessary moisture." According to the anonymous cook the truffles "are wrapped in wet tow when raw and cooked in a pinnata". These truffles "are good for heart cramps. They smell of unusual spices. They are found in large quantities in certain places all year long with dogs or in the diggings of deer and pigs."

China

Pinus

Commercial
Collector



T. indicum



T. indicum



Truffle Wine



[中华块菌胶囊]
Chinese truffle capsule



Enjoy the Truffle Fest!

