



Welcome to our July Nannup Truffle Growers Cooperative Newsletter!



## What's Happening on the Farm

Activity on the farm is continuing, with irrigation and soil preparation well underway. The soil is being limed to neutralise the acidity, and disked to loosen it ready for planting in late Spring. Fencing is currently being installed to protect the trees from kangaroos, emus (lots on the farm) and wild pigs!!

## Upcoming Dates

Although the truffles at the Nannup Truffle Cooperative are still a little way off, there's opportunity for truffle lovers to indulge in our favourite fungus in the coming months.

Members are invited to attend a special truffle themed dinner at **Maurizio's restaurant on August 30th**. The dinner will feature a four course meal, accompanied by fine wines in Maurizio's private dining room. The dinner is priced at \$100 per person, and numbers are strictly limited due to space. To register for the dinner, please call Tracy on 9489 4417.

The **Great Southern Truffle Company** is hosting a warehouse dinner on August 3rd to celebrate truffle season. The dinner will showcase the best products that the company has to offer, and places are strictly limited and tickets will sell out quickly. For more information, again please contact Tracy – 9489 4417.

The **West Australian Club** will also be holding a truffle dinner featuring a presentation by the Nannup Truffle Company on August 17th. If any of our members are members of the Club, they're encouraged to attend. More information on this dinner can be found at [www.waclub.com.au](http://www.waclub.com.au)

In other news, the company will be hosting a dinner for some of Perth's most esteemed Chefs at **C Restaurant in July** and educating them on the activity at the farm. They will enjoy a truffle dinner prepared by their peers, thirty three floors up overlooking Perth's beautiful streetscape.

Finally, we'll be appearing at the **Good Food and Wine Show on July 14, 15 and 16th** at the Great Southern Truffle Company stand. If you're coming along, please stop past and say hello.

## Meet the Team

### Dr. Nicholas Malajczuk - (Dr Nick)

Dr Nick is the Managing Director of Treetec Consulting, the founder of the Truffle Industry in Australia. With over 25 years research experience as a scientist with CSIRO, Treetec Consulting Pty Ltd has initiated the growing of truffles in Western Australia and Tasmania, the production of inoculum of mycorrhizal fungi for forest nurseries and promoted the growing of irrigated Paulownia trees on farm lands in Australia.



Dr Malajczuk has combined production with ongoing research, encouraging and funding positions within the Universities and acted as a consultant to private investment companies in Australia growing eucalyptus, teak, brushwood and sandalwood. Dr Malajczuk has extensive forestry experience in China, the Philippines and Japan, and is a primary consultant to the Truffle industry in Australia and the USA.

Treetec has inoculated 6,000 trees for the Co-op – being a combination of English Oaks and French Oaks – and all trees have been dual inoculated with French Black Truffle and Italian White Truffle spores. White Truffles have never been produced in an agricultural environment – so this is an exciting opportunity for us!!

## Truffled Macaroni Cheese

For many food lovers, fresh black truffles are the highlight of winter. I developed this recipe last year using white Italian truffles from Alba (during their short mid-October to mid-December season), but it works just as well with black truffles. It can easily be doubled or tripled and is also a great side dish without the truffles. Quail eggs take about 4 minutes for hard boiled, but you can also use hen eggs and roughly chop them. Use any small hollow pasta such as small penne or cavatappi. The truffles and rich cheese sauce work well with an aromatic white wine, such as the fiano from Margaret River's Jupiter Estate.

### INGREDIENTS

- 125g macaroni
- Extra virgin olive oil, for drizzling
- 25g butter
- 1 tablespoon plain flour
- 1 teaspoon Dijon mustard
- $\frac{3}{4}$  cup milk
- 70g grated Gruyere cheese (about  $\frac{3}{4}$  cup)
- 2 tablespoons finely sliced chives
- 6 quail eggs, hard boiled and quartered
- 10g white or black truffle

Serves 2 as an entrée

### METHOD

1. Preheat oven to 180°C.
2. Boil pasta in well-salted water until just tender. Drain well, toss with a drizzle of oil and set aside.
3. Melt butter in a saucepan, add flour and mustard and stir for a minute or 2 until bubbling and slightly darker.
4. Remove from heat, stir in milk, return to heat and stir for a few minutes, until it thickens and starts to boil.
5. Remove from heat, stir in  $\frac{1}{2}$  cup of the cheese.
6. Stir chives and pasta through the cheese sauce.
7. Divide a third of the pasta mixture between 2 x 250ml ramekins.
8. Press half the egg pieces into the mixture.
9. Top with another third of the pasta mixture and press remaining egg pieces into it.
10. Top with remaining pasta mixture, press down into the ramekin and sprinkle with remaining cheese.
11. Place in the oven for 15-20 minutes until golden and bubbling.
12. Grate truffle over the top and serve.



*Truffle Recipe by Roberta Muir.*

For more simple recipes see <http://www.food-wine-travel.com/recipes/> or subscribe to her weekly newsletter.