



We are a family business with a single objective - to hunt and source outstanding fresh truffles and supply them to the best restaurants.

As well as personally hunting wild truffles from a unique secret location in Wiltshire, we import beautiful truffles direct from friends abroad.

We're proud to supply most of the UK's leading restaurants, offering the finest and freshest truffles available anywhere, with direct traceability and unparalleled quality.

We hunt wild English autumn truffles in the woodlands of a very special farm in Wiltshire. Mainly found under beech, hazel and birch, we use our trained dogs to hunt and go out at least twice per week all through the season.

Over the last decade we have been featured on BBC1: Saturday Kitchen and Countryfile, BBC2: Great British Menu, Sky News, iTV1, Channel 4 and BBC Radio 4, as well as in The Sunday Times and The Guardian – all of whom were fascinated by the unique and amazing story of our Wiltshire truffles.

As well as the high quality of the truffles, our customers love the fact that they are buying a fresh, local, wild product direct from the source.

We also import the absolute finest truffles from other countries, putting as much love and care into this as when hunting the truffles ourselves. We work only with long term exclusive partners and always source direct from the woods.

Every year we travel to all the countries where our truffles are hunted to visit our partners. Provenance, trust and quality are everything - our truffles are the freshest and highest quality available anywhere.

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## Black Winter Truffles

*(tuber melanosporum)*

The king of black truffles and the most exciting truffle variety for chefs. Often known as the “Périgord” truffle, the flavour is rich, intoxicating, decadent and utterly delicious. They’re also extremely versatile and can be used in so many different dishes.

The season runs through the winter – so from December to March in Europe and then from June until August in the Southern Hemisphere, making fresh black winter truffles available for at least 7 months of the year.

All our European black winter truffles come direct from our carefully chosen partners deep in the remote mountains of North Eastern Spain. Our Australian truffles - exactly the same variety - are sourced from our good friends in the shire of Manjimup, in the Southern Forests of Western Australia.

We work exclusively with the very best producers in both regions to ensure the highest quality; by going direct to the source our truffles couldn’t be fresher. The huge volumes we import mean that we get the very best of each hunt - wonderful black truffles with a deep, rich, exotic aroma.

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## Black Summer Truffles

*(tuber aestivum)*

A relatively common species native in the wild to almost every country in Europe. The season runs all through the spring and summer and the price is generally fairly low, reflecting the large volumes that are found and their less intense flavour.

They have the mildest aroma of the main truffle species, but become more interesting towards the end of the summer when the aroma and flavour start to develop. To appreciate summer truffles at their best they should be used in very generous quantities.

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## Black Autumn Truffles

*(tuber uncinatum)*

A very close relative to the summer truffle, identical externally but with a considerably darker internal colour as well as a more powerful flavour and aroma. Black autumn truffles have a delicious fragrant yet earthy truffle taste and work beautifully in many autumn dishes.

This is the variety we personally hunt wild with our dogs in Wiltshire and we also source them from mainland Europe. A versatile star in the kitchen, black autumn truffles combine beautifully with a large variety of other flavours.



## White Truffles

*(tuber magnatum pico)*

There is a good reason why everyone goes crazy for white truffles during their season from autumn into winter – the aroma is just out of this world and worthy of all the hype and high prices.

As the only species which has never been successfully cultivated, white truffles are still found in the traditional way – growing in the wild and hunted secretively by skilled experts, often at night, working with dogs (never pigs).

Despite the fact that they are often called “Alba” truffles, the vast majority are hunted in other parts of Italy or in Eastern Europe. Many are then bought by wholesalers in Italy before being sold on around the world - we always buy direct from the woods instead.

We are obsessed with finding the finest white truffles on the planet and source them from the hills of Tuscany and Emilia Romagna in Italy, the Croatian peninsula of Istria and ancient oak forests of Southern Hungary.

Working with highly trusted long term partners, we rush the truffles straight from the woods to London within hours of them coming out of the ground. The aroma is beyond compare and perhaps the nicest smell on the planet!



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## Spring White Truffles

*(tuber borchii)*

A completely different species from ‘proper’ white truffles, spring white truffles are often known as “Bianchetti” or “Marzuolo” truffles in Italy and are usually at their best from late February to early April.

They have an intense and very interesting aroma, with strong notes of garlic, often combining very well with other Spring ingredients.



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## Honey Truffles

*(mattirolomyces terfezioides)*

Honey truffles are totally unique, the world’s only sweet truffle - found almost exclusively growing wild under black locust trees along the banks of the River Danube in Hungary.

The aroma is reminiscent of button mushrooms, and the flavour starts off quite similar but has a very long lasting honey sweet aftertaste.



## TRUFFLE SEASONS

	J	F	M	A	M	J	J	A	S	O	N	D
Black Winter - Spain												
Black Winter - Australia												
Black Summer												
Black Autumn												
White Truffles												
Spring White												
Honey Truffles												

**We hunt, source and supply fresh truffles - nothing else.**

We personally hand deliver free of charge in Central London and send truffles all over the UK by next day courier, in environmentally friendly wool lined packaging, We also export worldwide.

Every customer is unique - please contact us any time for more information or to place an order.

**Contact Zak on:**

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