



EAT STREET TRUFFLES

WITH JENIFER JAGIELSKI

INSTAGRAM @SYDNEYEATSTREET



They look like globs of dirt and smell like dense, earthy mushrooms but truffles are treasures of the culinary world and now is your time to cash in.

MUST TRY



1

TARO LAYERED CAKE

You'll be fascinated by the layers of purple taro all topped off with custard. The sweetness you get is muted by the earthy flavour of the truffle slivers. Magical.

LUCKY SUZIE, 78 STANLEY ST, DARLINGHURST



2

CRISPY TRUFFLE SKIN CHICKEN

Be warned, once you've had Chef Jacqui Ektoros' chicken you'll be jaded for life. Baked slowly for moist perfection, the added truffle just gets infused in the meat.

THREE WILLIAMS CAFE, 613A ELIZABETH ST



3

TRUFFLE AND CHEESE PIZZA

When in doubt, there's always pizza. Particularly this one with fresh truffle and Fontina cheese. Let it sit for a moment so the cheese can absorb the earthy essence.

PIZZAPERTA, THE STAR, PYRMONT



4

FRESH TRUFFLES

When you're ready to go it alone and bring some truffles into your own kitchen, stop by the cheese counter for some Manjimup Fresh Black Winter Truffles from WA.

DAVID JONES, MARKET ST



5

TRUFFLE MOCHA

Extra-grade truffles are infused into Jersey milk for 24 hours then mixed with Venezuelan cocoa and Marvell Street espresso. Enjoy this creation served in handcrafted Rita Mu ceramic mugs.

CAVALIER SPECIALITY COFFEE, 1/34 OXLEY ST



HOW DO CHEFS USE TRUFFLES AT HOME?



Amber Doig
The Butler
A four-cheese cream gnocchi with truffle.



Justin North,
Hotel Centennial
Store them in sealed containers with eggs.



Alessandro Pavoni
Ormeccio
Carnaroli risotto or egg tagliolini with truffles.



Greg Bookallil
Bayview Hotel
Pine mushroom and porcini risotto with black truffles.



Davide Rebecato
Aqua Dining
Scrambled eggs with prawns and black truffle.



DEVON CAFÉ BARANGAROO

A truffle jaffle may sound in jest but one bite and you know chef Morris Baco has hit the mark. After all, this hot pocket favourite features mornay, mushrooms and provolone cheese — ingredients perfectly suited to the pungent essence of the truffle. “We wanted to make truffles accessible to the café crowd,” says Baco, explaining that part of the challenge was to find dishes that could be made quickly to suit the breakfast and lunch rush. And rather than being tied to just a couple dishes, you can add truffles to most anything, including the ‘pimp your eggs’ option the Beef Cheek Hash. Served in a small skillet, sweet soy braised beef cheek, mushrooms, crispy potatoes are topped with a fried egg and then a few truffle slivers that counter the sweetness.

SHOP 19, 200 BARANGAROO AVE, BARANGAROO

BLACK BAR & GRILL



Pair up the world’s best steaks with slivers of the coveted black diamond and you have a match made in culinary heaven. Throughout July, chef Dany Karam will be preparing a fillet of grass fed angus from Jack’s Creek, the world’s best steak producer in 2015 and 2016, with Yorkshire pudding, foie gras, smoked potato and shaved truffle. First smoking the meat over cherry wood, then finishing it off on an iron bark grill, the warmth of the steak enables the truffle to release its earthy flavour, somewhat akin to wild mushroom. Follow this up with the crème brulee and truffle ice cream. It’s a great way to experience the versatility of the ingredient.

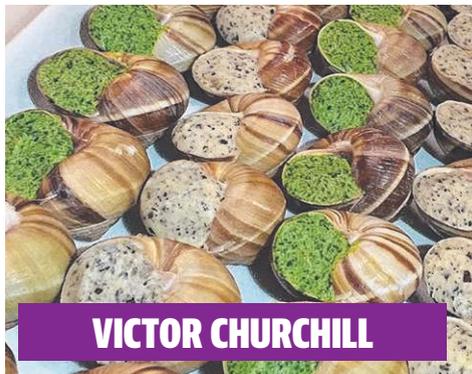
THE STAR, PYRMONT



KOI DESSERT BAR

Sydney’s royal family of dainty desserts has taken on the truffle challenge. Matriarch Ike Malada and her sons — the ‘three Poernomo boys’, Arnold, Ronald and Reynold — opted to match the earthy essence of truffles and the depth of coffee to create a seven-layered Black Truffle Opera Cake with layers of hazelnut, sea salt and a coffee jelly topping to set with more truffles. There’s also ‘The Truffle Tart’, a lovely chocolate shell that when broken reveals the buried truffle treasure inside.

46 KENSINGTON ST, CHIPPENDALE



VICTOR CHURCHILL

It doesn’t take a hatted chef to tell you the simplest way to appreciate truffles is with butter on toast, though the simplest of butters just won’t do. To make it memorable try the blend at Victor Churchill, where head chef Romeo Baudouin blends Tasmanian Périgord Truffle with cognac, salt of guerande and local artisan cultured butter Pepe Saya. Pick up some single servings for starters but think forward to some freshly prepared escargot with truffle butter.

132 QUEEN STREET, WOOLLAHRA



THE GANTRY

“You wait all year for truffles to come around and when it does, you want to make it special,” Joel Bickford, The Gantry’s executive chef, says. For the month of July, he has brought together four friends — Troy Rhoades-Brown of Muse, Hanna Leinonen and Aaron Ward of Sixpenny, and James Viles of Biota Dining — to develop the “Friends of The Gantry” degustation menu. Each chef creates a separate course using truffles as a key ingredient. James’ dish consists of Robertson potatoes, smoked corn and sheep’s milk served with a wooden ladle. It’s beautiful, delicious and one of those dishes that makes you respect the effort it took to get to the table. Experience the magic yourself through July, knowing a portion of all proceeds go to Oz Harvest. **PIER ONE, 11 HICKSON RD, WALSH BAY**