Article published on December 13th 2011 | Food

Truffle Butter can work wonders with the dish you are making. It is one of the most sought after ingredients in any food. Chefs all over the world rely on this to make their dish special. It is one of those things that even if added in small amounts it makes the world of a difference to any dish it is included in. The reason why truffle butter is delicious is because it is made and fermented by a special technique. It can make even a mundane dish special.

It is something that is popular and famous and is always on everyoneâ€™s must have list, but hardly has any major ingredients. Truffle and butter, mixed together makes truffle butter! It is that simple. In fact, truffle butter can also be made at home with the help of salted fresh butter and very fresh truffles. They have to be chopped finely and mixed with butter and then allowed to set for a few days so that the essence is absorbed in.

Then you can use it on any dish you like, the reason why it is so expensive is that the truffles themselves are very hard to find. White or black truffles both work equally well. But then it is not available in every other departmental store. If you are ordering truffle butter online then you should also be careful about the brand and the site you are buying it from. Bad truffles will only ruin the dish and will also be a huge waste of money.

Keep it away from direct sunlight and heat and follow every other instruction on the pack regarding its storage. And then be prepared to surprise everyone else as you churn out one amazing dish after another.

Article Source:
http://www.articleside.com/food-articles/add-great-tastes-to-any-gourmet-dish-with-truffle-butter.htm - Article Side

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For more information on a where to buy white truffle butter, check out the info available online; these will help you learn to find the a truffle butter!

Article Keywords:
where to buy white truffle butter, Truffle butter

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