Article published on January 17th 2012 | Food

Truffle butter is a combination of unsalted butter and the choicest of truffles. It is a must in almost all French cuisine because its rich texture and flavor can make even an ordinary dish taste like a million dollars. No doubt, it is very costly and only the top restaurants of the world use it regularly in their dishes. The cheaper varieties are also available nowadays but they do not possess that rich taste and texture.

So indulging once in a while in quality truffle butter is really worth every cent that you would spend on it. Also, such good quality butter only needs to be used in small amounts to reproduce the taste and aroma that you want. Truffle butter is a rich in calories and it is made with a lot of effort because although the predominant ingredients are just butter and truffles, they have to be mixed just right for the essence of the truffles to be truly absorbed by the butter.

Most also try to make black truffle butter at home and if one can get good quality plain, white, unsalted butter and some fresh juicy truffles, then it is well worth a try. Some also order it online but then they complain that the package sent to them was old and backdated which means that much of its essence was already lost by the time it was delivered.

So while buying truffle butter it is essential to see that the labeling and packaging is just right. And you would be able to make the perfect dishes with ease and comfort. Your guests will simply love the offering and will surely pester you for your secret recipe!

Article Source:
http://www.articleside.com/food-articles/use-truffle-butter-to-add-a-magic-touch-to-your-dishes.htm - Article Side

James Blee - About Author:
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 black truffle butter!

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

You can find more free articles on Article Side. Sign up today and share your knowledge to the community! It is completely FREE!