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Use Truffle Butter to Jazz up your Gourmet Dishes by James Blee

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Truffle Butter is one of those things that are an absolute must in any gourmet dish. If you buy them from the department store, you might not even get it at first and then the one you get would be very expensive. The high end French brands can cost a lot and can severely outrun your budget.

The reason why it is so expensive is that the truffles themselves are very hard to find. White or black, it works 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..

For this, you can also make truffle butter at home with a very few ingredients and in a matter of minutes. First, buy some truffles. The can be of any variety- whether black or white but they have to be very fresh. The get hold of some very fresh, unsalted butter. This can be got from a dairy. Then cut the truffles very finely. Preferably, they should be long and thin and you should take care that they are of equal shape. Then all you have to do is to mix them with some unsalted white butter. After they are thoroughly mixed, it should be refrigerated.

Once the fragrance and juice of the truffle mixes well with the butter overnight, it is ready for use. Now you can be sure that anytime guests come to your house, they will be all praises for your wonderful cooking and leave you asking for more.

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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!

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