



TRUFFLE MELBOURNE

@ Prahran Market
18 – 19 June 2016

FESTIVAL PROGRAM



TRUFFLE MELBOURNE

DISCOVER MORE
trufflemelbourne.com

 trufflemelbourne  @trufflemelbourne  @TruffleMelb



163 Commercial Road
South Yarra VIC 3141
p 8290 8220
Tues, Thurs-Sat 7am-5pm
Sun 10am to 3pm
prahranmarket.com.au

TRUFFLE PRODUCTS

Damian Pike- Wild Mushroom Specialist, Stall 116

- Fresh Manjimup and Canberra Winter Truffles
- Pepe Saya Truffle Butter, Truffle Pop Corn
- Free Range Truffle Infused Eggs
- Truffle & Wine Company range including truffle oil, truffle honey, truffle aioli, truffle mustard, truffle and mushroom tapenade, truffle honey with hazelnuts

Cleo's Deli, Stall 816

- English Farmhouse Cheddar with Truffles
- French Truffle Brie, French Truffle Salt
- Italian Truffle Flavoured Oil
- Italian Truffle Pecorino

The Cheese Shop Deli, Stall 703

- Australian truffle infused salami
- Black truffle English Cheddar
- Italian Truffle Pecorino, French Truffle Brie
- Truffle d'affinois
- Italian Truffle Infused Extra Virgin Olive Oil

Naheda's Choice, Stall 701

- 3 x Goats cheese with Black Truffle Blocks - \$10

Fresh Pasta Shop, Stall 704

- Truffle and Goat's Cheese Ravioli

Neil's Meats, Stall 508

- Take home pulled pork with mushrooms and shaved truffle

John Cester's Poultry and Game, Stall 506

- Free range butterflied chicken marinated in truffle oil, garlic and fresh thyme.

Gary's Quality Meats, Stall 515

- Veal and Truffle chipolatas

Maker & Monger, Stall 25

- House made Truffle infused triple cream Brie

Ciocolato Lombardo, Stall 97

- Truffled Truffle



The Essential Ingredient

- Truffle salt, Truffle risotto rice
- Truffle oil (white and black)
- Truffle polenta, Assorted dried funghi
- Truffle slicers and shavers

Chapel Street Cellars at the Market, Stall 813-814

- Truffle Martini and Truffle Beer

MARKET TRADER TASTES

Aroma Café, Stall 709

- Choice of two Truffled Egg dishes, Truffle Risotto, Porcini mushroom soup with shaved truffle

Rumbles Patisserie, Stall 501

- Truffled Welsh Rarebit

Maker & Monger, Stall 25

- Truffled grilled cheese sandwich

Chapel Street Cellars at the Market, Stall 813-814

- Truffle burger, Truffle gnocchi

Sweet Greek, Stall 702

- Duck and wild mushroom risoni with shaved truffle

DIY TRUFFLE TRAIL

From 1 pm each day until sold out

Cleo's Deli, Stall 816 Truffled cheese frittata (\$6 a portion)

The Cheese Shop Deli, Stall 703 Truffle salami, truffle cheddar and truffle paste tasting plate with cornichons (\$6)

Rumbles Patisserie, Stall 501 Truffled Welsh Rarebit (\$6)

Claringbold's Quality Seafood, Stall 510 Smoked Salmon and Truffle Cigars (\$7)

Neil's Meats, Stall 508 Pulled pork with mushrooms and shaved truffle (\$8)

Gary's Quality Meats, Stall 515 Cooked Veal and Truffle chipolatas in fresh bread roll with truffle mustard (\$5)

Maker & Monger, Stall 25 Cacio e Pepe pasta with freshly shaven truffles (\$8)

Damian Pike - Wild Mushroom Specialist, Stall 116 Mushroom & Truffle Sausage Rolls with home-made chutney (\$5)

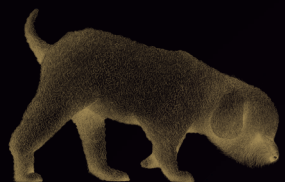
Ciocolato Lombardo, Stall 97 Truffled Truffle (\$4.50)

Chapel Street Cellars at the Market, Stall 813-814 Truffle Gnocchi (\$6), Truffle beer (\$6)

The Essential Ingredient Truffle Polenta (\$10)

FIND YOUR TRUFFLE, THEN FEAST ON IT





TRUFFLE HUNTS

“Spice” and “Arrow” are truffle hunting champions! These professional truffle hunting dogs are visiting the Market once again to show you how they do it - right across the weekend!

And they’ve invited some of their doggy pals along for the **Truffle Trix** shows on Saturday. Remember – without the dogs, there’d be no truffle!

Upstairs in Market Square all weekend.



FOOD PHOTOGRAPHY



Award winning photographer Ian van der Wolde guides you through practical tips and tricks to take great food photos. Two different workshops across the weekend, and every hour! Starting with a basic set-up, Ian’s tips will have you taking food photos your friends will be envious of. And the Market Photo Walks will provide you with tips on travel photography, creating great images of food, vendors and the buzz of a market atmosphere.



michaels camera
video
digital
...we can help!

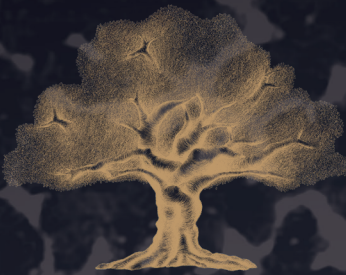
Cnr Lonsdale & Elizabeth Streets, Melbourne 9672 2222 www.michaels.com.au

KITCHEN PROGRAM

Alice in Frames will host this amazing line up of truffle chef talent – fancy chef takes on the truffle, and also how to enjoy at home.

SATURDAY 18 JUNE

- 10.15am** Sara Hinchey & Jenny McAuley
- 11.30am** Guy Grossi, Grossi Florentino
- 12.45pm** Philippe Mouchel, Philippe
- 2.00pm** Nicky Riemer, Union Dining



TRUFFLE FESTIVAL PROGRAM

SUNDAY 19 JUNE

- 10.15am** Damian Sandercock, Piper Street Food Co
- 11.30am** James Mele, The Meat Room
- 12.45pm** Paul Wilson, Wilson & Merchant
- 2.00pm** Raki Andriana, Rochford Estate



Truffle Melbourne is delighted to return to Prahran Market to celebrate the best of the truffle. Truffles from across the country to savour – from Victoria, NSW, Tassie and WA.

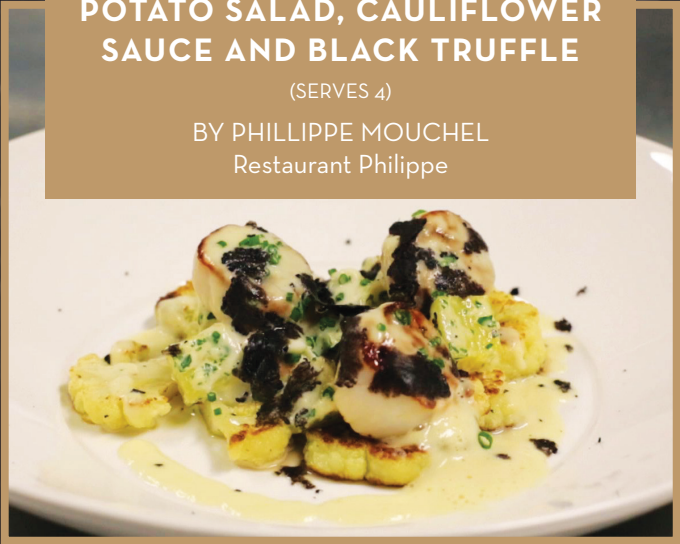
The Market Square features tasty truffle dishes and some magnificent wines and it’s all about taste right around the Market!

The latest Truffle Melbourne Winter Program details are at trufflemelbourne.com and our new Truffle Melbourne App shows you where fresh truffles can be found, our whole winter program and where truffles are on the menu at your favourite restaurants.

SCALLOPS WITH CRAB AND POTATO SALAD, CAULIFLOWER SAUCE AND BLACK TRUFFLE

(SERVES 4)

BY PHILLIPPE MOUCHEL
Restaurant Philippe



CRAB AND POTATO SALAD

- 350g potatoes peeled and diced (1cm)
- 100g crab meat
- Olive oil for cooking
- Chopped parsley
- 100g aioli
- Salt

Thoroughly wash the diced potatoes and pat them dry. In a bowl, toss with salt, transfer to a baking dish, add oil and bake in the oven until tender.

Remove the potatoes from the oven and drain any oil. Stir in the crab meat, aioli, parsley and season to taste. Keep aside.

CAULIFLOWER SAUCE

- 1 head of cauliflower
- 100g finely chopped onion
- 100g finely diced leek (white and light green part only)
- 1 garlic clove finely diced
- 250ml chicken stock
- 250ml half & half
- Salt and pepper
- 1tbsp finely diced chives
- 1tbsp olive oil

Cut the cauliflower into small pieces. Heat 1tbsp of olive oil in a saucepan over medium heat. Add the leek, onion, garlic and cook until soft. Add the cauliflower, chicken stock, half & half, salt and pepper and cook until tender.

Transfer to a blender and blend to a smooth sauce consistency, adding some liquid if necessary. Pass the sauce through a fine sieve and keep aside.

SCALLOPS (3PCS PER SERVE)

Heat a thin film of cooking oil in a sauté pan over high heat, add the scallops and sear for 1 minute, flip and cook for another 30 seconds.

Add a small piece of butter and baste the scallops. Transfer the scallops to a plate lined with kitchen paper, sprinkle with salt and squeeze over lemon juice.

TO SERVE

Arrange a spoonful of crab and potato salad on each plate and place 3 scallops on top. Reheat the cauliflower sauce, and add the chives. Spoon the sauce on top of each scallop. Shave truffle over the scallops and serve.

TRUFFLE MARKETPLACE DISHES

The funkiest truffle specialists around town offer truffle newbies and die-hards alike some great truffle tastes across the weekend.

MeatMaiden bring their Smoked Beef & Pork Sausage in a Bun (\$14), Truffled Crab Mac & Cheese Bombs (\$10) and Truffle Fries (\$8) to the table. **Madame Truffles’** famous Truffle & Cheese Toasties and Truffle Pork Jowl rarebit will tickle your taste-buds and for desert, the Madame’s delectable Truffle Caramel Pop Corn is to die for.

Piper Street Food Co’s Truffled Cassoulet + Truffled Mushy Peas (\$13), Traditional English Pork Pies with Truffled Mushy Peas (\$10) and Truffle Chicken Terrine (\$10) bring rustic country flavours. And Joelle’s French crepes with truffled sugar or truffle butter will transport you to truffle heaven – she learned the recipes from her truffle hunting Dad when growing up in France.

Fresh Victorian truffles and tastes from **Black Cat Truffles** showcase Victoria’s best and **Tamar Valley Truffles** offer Tassie truffles and delightful take away produce – cheeses, mustards, honeys and more.

Enjoy it all with a glass or two from the **Grand Millesime World Wine Bar** – extraordinary French, New Zealand & Australian wines, carefully selected to match with the truffle!

NEED MORE TRUFFLES?

We’ve got that covered! Our Prahran Market weekend kicks off our winter truffle season program with a free truffle weekend – and you thought truffles were expensive!

prahranmarket.com.au will keep you up with the latest Market news.

We’re growers, spoilt for (truffle) choices! Visit trufflemelbourne.com to find out more about our 2016 Season Program, and download the Truffle Melbourne App for details of our 20+ events this winter truffle season.

