

ALL HAIL THE KING...



OF MUSHROOMS!

Todd Spanier is known by many to be a kind, considerate, and passionate person, but he is better known as the “King of Mushrooms.” A well-known figure within the food industry, he is considered to be a pioneer of the “sustainable” and “wild food” movements in California.

Todd’s company, King of Mushrooms, has been an essential and valued purveyor of wild foods for Draeger’s Markets for over 25 years. A purveyor of sustainable foods specializing in mushrooms, truffles, and other wild edibles.

Todd’s Truffles

Draeger’s carries both black and white truffles for your culinary needs. Each has a unique flavor profile that can help showcase a dish and enhance your culinary experience at home.

White Truffles

More commonly known as Alba truffles, these fungi are one of the most exotic and esteemed delicacies on earth. Found throughout certain regions in northern Italy, where the season generally begins in October, and ends sometime in late December, the aroma of fresh Alba truffles is incredibly strong and unforgettable. White truffles are to be shaved very thinly over certain dishes that are hot, or folded into a risotto or pasta with cream sauce.

Perigord Truffles

The Perigord truffle, or ‘black diamond’, is a highly regarded truffle species. Although named after the Perigord region in France, these truffles are harvested throughout Europe between December and March. When ripe, Perigords have a very dark, almost black inner flesh, and an intensely rich, robust, earthy, and chocolaty flavor. Although their perfume is not as strong as the White Alba, the flavor is considered the greatest of any truffle species. Extremely versatile, they are a wonderful addition to any dish with the proper presentation and preparation.

Black Burgundy Truffles

Burgundy truffles have a wonderful earthy aroma reminiscent of hazelnuts, and are harvested from September to December across Europe. They are usually quite large and have a rough, dark outer layer, and when fresh, the interior should be rich brown in color. Known for their intense gastronomic qualities, burgundy truffles are often used in the creation of assorted truffle products including salts, butters, and other similar items.

Order Ahead

Draeger’s tries to keep both white and black truffles on hand, but during the holiday season we see high demand. To avoid out of stocks, place your truffle order ahead of time!

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CAULIFLOWER PURÉE WITH SHAVED TRUFFLE

Prep Time: 15 Hours
Cook Time: 35 Hours
Difficulty: Intermediate
Serves: 4-6



INGREDIENTS

1 cauliflower head,
chopped into florets
1 celery root,
peeled and diced into
1-inch pieces
1 **tbsp** butter
1/8 **cup** clotted cream
1 **tsp** salt
1 **tsp** ground pepper
1 fresh white truffle

INSTRUCTIONS

- 1) Fill a medium saucepan with 1 inch of water and insert a steamer basket, bring the water to a boil. Add the cauliflower florets to the steamer and cover, steaming until tender, about 15 minutes. Remove the cauliflower and set it aside. Repeat the steaming process with the celery root; steam approximately 15 minutes. Set aside.
- 2) In a small sauce pan over low heat, add the butter and clotted cream, stirring until melted.
- 3) Place the cauliflower and celery root in a food processor and blend on low, slowly adding the melted butter sauce until the mixture is smooth. Season with salt and pepper.
- 4) Transfer the cauliflower puree to a serving bowl and shave the truffle on top. Serve hot.

