

BLACK BOAR TRUFFLE

CHEF DRIVEN • CULINARY READY

For centuries, the Black Perigord Truffle, harvested from the forests of Europe, has been highly prized in the culinary world with a reputation for being expensive and hard to come by. But now, after more than 20 years of research and development, Black Boar Truffles, LLC, is proud to offer the rich and earthy flavors of the Black Perigord Truffle, classically known as the “diamond of the kitchen,” available in concentrated stock form for the first time ever.

BBT’s hydroponically grown, organic truffle powders are made from the Black Perigord Truffle (*Tuber melanosporum*) mushroom, offering a delicious and robust foundation for stock-based dishes. Our truffle mushrooms are organically grown year-round, dried, shaved, finely ground, and perfect for all culinary uses. The BBT concentrated truffle mushroom stock combines the classic deep, flavors and aromatic properties of pure Black Winter truffle with a hearty blend of savory mushrooms.



Meticulously crafted in small batches, a specialized reduction technique creates an exquisitely smooth and robust stock. Black Boar’s proprietary, organic Black Perigord Truffle Powder is the heart and soul of this flavor-enhancing foundation for soups, broths, stews, gravies, roux, risottos, sauces, and bases. It’s easy to create your own classic dishes using just a spoonful of this rich, flavorful concentrate.

Now, BBT’s truffle mushroom stock concentrate makes these unique and authentic truffle flavors more accessible, affordable, and easy to use than ever before. Perfect for professional chefs, manufacturers, and home cooks around the world.

Black Boar Truffle, LLC. | PO Box 1261, Bozeman MT 59771-2016
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BLACK PERIGORD TRUFFLE STOCK CONCENTRATE:

Black Perigord Truffle Stock Concentrate:

- Classic, rich, and robust flavor-enhancing qualities of truffles, combined with mushrooms for a balanced, full-bodied addition to stock-based dishes.
- Gluten, cholesterol, & trans-fat free
- Low sodium (depending on serving sizes)
- No artificial flavors
- No saturated fat or sugar
- Preservative & MSG free
- Non-GMO
- 12 month non-refrigerated shelf life (keep in cool, dark storage)
- Keeps for up to 6 months after opening (refrigerated)
- Available in 12 oz. jars or 2 lb. bags
- Larger quantities available for manufacturers upon request
- Made in USA
- Black Boar Truffle Exclusive

Benefits:

- All natural, made with 100% authentic Black Perigord Truffle and a variety of gourmet mushrooms
- More body and natural flavors with less sodium than typical bases or bouillons
- Easy to use application; simply add water or cream
- Savory, flavor enhancing, umami qualities

Uses:

- Use a spoonful or two to create rich and inspired sauces, soups, stews, gravies, spreads, risottos, stir-fries, vegetable, meat dishes and more.
- Serving size: ½ tsp. to 4 oz water, 1 tsp. to 1 cup, 1 Tbs. to 3 cups or simply add a teaspoon or tablespoon to boost the flavor of sauces or to season cooking water for pasta/rice/etc.
- To make a base: Black Boar stock concentrate can be easily converted into a flavorful base by adding 3 to 4 times its weight in salt, allowing the customer to add as much salt as desired, or to create a low sodium product.
- Due to the natural oils in the product, a slight separation might occur. Please stir product before use.

SIZE CHART

BLACK PERIGORD TRUFFLE STOCK CONCENTRATE:

Item Code	PBSC101	PBSC102	PBSC103
Size	2 x 12 oz. jars	2 lb. bag	5 x 2 lb. bag case

For recipe ideas see our website blackboartruffle.com



TO ORDER:

blackboartruffle.com/order
or
orders@blackboartruffle.com

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