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Truffle butter is always one of the top preferred ingredients simply because of its delicious taste and flavor. However, compared to the demand, the supply is significantly low which leads to a crisis in the markets most often. To add to the woes, getting the fresh quality products is really difficult and troublesome as well. It is hard to get in the departmental stores and the ones available are really expensive and not meant for normal domestic use.

Getting them ordered is also not the best option, as you will never get the desired freshness of the product. You will not get to know for how long the product was kept in the stores and in the meanwhile, the truffles might well lose their flavor and aroma. The best thing, therefore, is to take a little effort and try to make it at home. Here is a simple procedure of making black truffle butter sitting at home.

To start the recipe, first purchase unsalted fresh butter from the local markets and keep the same in room temperature. Purchase some fresh black truffles and get them chopped finely. Mix the two properly and keep it for refrigeration. After solidification, it can be used in a desired fashion.

Now, it might seem to be a recipe that even a novice can cook at ease but the main issue lies in purchasing fresh truffles which is real difficult to get. Along with this, another key area of focus is the mixing proportion. For the best results, mix butter and truffles uniformly in the ratio 6:1. The mixing should be done slowly with light hands. A little bit of practice will make it a lot easier for the cooks.

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