



How to make your own Fresh Truffled Cheese

by Chef Ken Frank, La Toque

While cheese is an excellent vehicle for truffle flavor, it must be very fresh, as fresh truffles should be used quickly to enjoy them at the peak of their perfume. (Note that cheese marketed as “truffled” is typically an inferior product relying on the same chemical fakery as most “truffle oils” on the market.)

You will need one small wheel of very fresh, mild cow’s milk soft-ripened cheese. Brillat-Savarin from France or Mt. Tam from Cowgirl Creamery in California are both excellent choices. With a piece of fishing line, cut the cheese into three thin disks, each about 1/2-inch thick. Finely chop fresh black truffle and sprinkle on the top of each cheese disk, then reassemble the cheese, stacking the disks back together. Wrap in cheese paper and refrigerate for 48 hours to allow the truffle flavor to fully infuse. The cheese will keep for about a week - ready to eat!