

# Bianchetto truffle (*Tuber borchii*) ©

When young the bianchetto white truffle (*Tuber borchii*) strongly resembles the more expensive Italian white truffle (*Tuber magnatum*) with which it can be accidentally, or deliberately, confused. The aroma of bianchetto is also similar to the Italian white truffle, although a little more garlicky. The main differences between the two species is that bianchetto is harvested during winter and early spring whilst the Italian white truffle is harvested in autumn and early winter. Also at maturity bianchetto turns light brown to reddish brown often with irregular dark brown patches and the insides become coffee-coloured to dark brown criss-crossed with a network of fine white lines. In Italy bianchetto range from pea sized to that of an egg but cultivated New Zealand truffles can weigh more than 125 g and are the size of a tennis ball. The surface of bianchetto truffles are not ornamented but covered in tiny hairs giving them a suede-like appearance under the microscope.



A natural bianchetto truffière near Marina di Ravenna, Italy



A large bianchetto truffle from Borchii Park truffière

Although an excellent truffle bianchetto was undervalued in Italy in the past because it was often sold mixed with similar looking but poorer flavoured species such as *Tuber maculatum*, *Tuber dryophilum* and *Tuber puberulum*. These spoil the flavour of food containing them, a problem that persists in Italy and does nothing for the truffle industry as a whole.

in New Zealand it has fruited on the common hazelnut, English oak, stone pine and maritime pine in Te Puke, Waipukurau, Canterbury and Central Otago.

It is known that *Tuber dryophilum* is a strong competitor with bianchetto when on pines. This should be taken into account when planning to establish a truffière.



Well trained dogs are essential during the harvest



Sometimes bianchetto truffles can fruit above the ground

Bianchetto truffles have been found from just north of Edinburgh to Sicily and Sardinia. The bianchetto truffle was first cultivated in Italy in the late 1990s and the first commercial harvest in the Southern Hemisphere was made by Jeff Weston in Autumn and Winter 2008 at West Melton, near Christchurch, New Zealand. Retail prices in Italy can be higher than €500/kg but off-season truffles produced in New Zealand can fetch much higher prices which currently hover around NZ\$2500/kg for grade 1 truffles.

For technical information on the bianchetto truffle contact Ian Hall, P.O. Box 268, Dunedin 9054, New Zealand, [truffle@trufflesandmushrooms.co.nz](mailto:truffle@trufflesandmushrooms.co.nz) telephone +64-3-454 3574, +64-27-226 1844, web: [www.trufflesandmushrooms.co.nz](http://www.trufflesandmushrooms.co.nz) A booklet on the bianchetto truffle is available from truffles and Mushrooms (Consulting) Limited.



My thanks to Jeff Weston of Borchii Park, for the above photograph taken about 2008.

Bianchetto has a very wide host range which includes beech, black poplar, hazelnut, oaks, European limes, cedar, larch and