



A plate of gnocchi in a sausage ragù garnished with fresh shaved black truffle.  
#truffle #truffletour #truffletourtuscany #italy #food

## **Truffle Hunting In Tuscany**

Does the sound of fettuccine with white truffle butter and mushrooms tempt your taste buds? How about wild mushroom and truffle oil pasta or black truffle and mushroom risotto?

If you love indulging in truffle dishes, you probably have a love of fine dining and perhaps call yourself a foodie. A truffle hunting tour in Tuscany will be an experience that will enrich your dining experiences and deepen your appreciation of truffles even more.

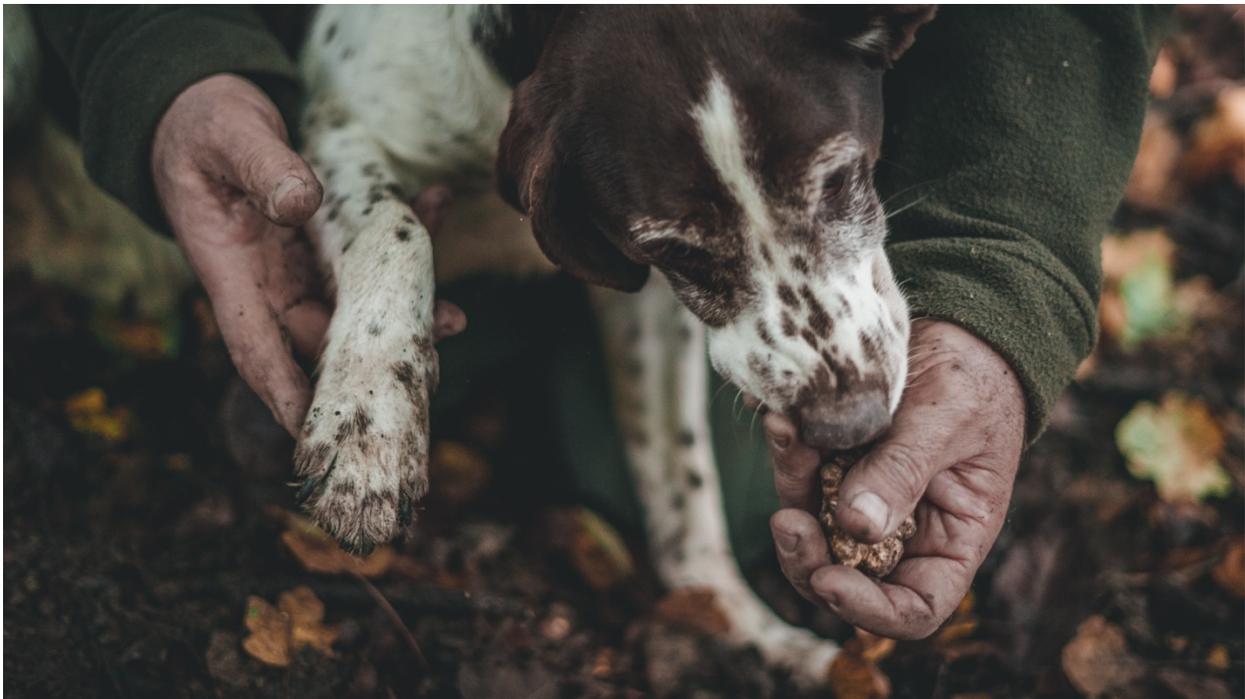
When you go truffle hunting in Tuscany, you will meet the truffle hunter and his beloved dog, who sniffs out the truffles, so the hunter knows where to dig. Truffles are buried far under the ground, so without the help of the dog's super-sensitive nose, it would be nearly impossible to locate the delicacy that is one of the most expensive food ingredients in the world.

Most Tuscany truffle hunters have devoted their lives to finding the rare and tasty truffles that are found in the earth and also cost the earth. Sharing their skills and knowledge with tourists by taking them on a guided tour of the woods to look for truffles is a joy for them as much as it is for the foodie traveler.

You will wander the woods during your private tour with your experienced truffle guide and his furry truffle hunters. Enjoy the wilderness as you learn all about truffles and wait for the eager bark of the dog to alert you all the truffles have been found. They are usually growing near or under the roots of certain trees, especially oak, beech, birch and pine trees.

This exciting trip of a lifetime can't be missed if you are a truffle lover and you might find a rare truffle along the way. The distinctive earthy aroma is strong and rich, and just a little adds incredible flavor to any dish. It is best fresh and the Tuscany region of Italy is famous for quality truffles. There is no better place than Tuscany to try the delicious and decadent truffle.

Most truffle hunters are wonderful cooks and love to share their favorite dishes, cooking techniques, and stories about the exotic truffles from the woods to the kitchen to the plate. Basically truffle hunters are passionate about truffles and can talk about them all day long.



Italian Truffle hunters couldn't find the sort-after delicacy without the help of their truffle-hunting dogs.

#truffledog #truffletour #truffletourtuscany #italy #foodie

### **Interesting Truffle Facts**

- A truffle is a fungus or mushroom of the genus Tuber.

- Hunters previously used pigs to find truffles, but they would often eat the truffles before the hunter arrived, and they later figured out dogs were more suitable hunting mates.
- There are black truffles and white truffles.
- Truffles are often called black diamonds of the earth.
- White truffles often have a more intense flavor and are considered by many people as more delicious.

If you thought eating Truffles cooked by a top Michelin chef was satisfying, wait until you eat truffles you found yourself.

Drop us a line to find out about our exotic truffle hunting tours in Tuscany. We have truffle hunting and wine tasting tours, truffle walking tours, truffle luxury tours, Tuscan truffle hunting tours and even a truffle cooking course for you and your taste buds to enjoy during your dream vacation.



White truffles are as delicious as they are expensive.  
#whitetruffle #truffletrip #truffletourtuscany #italy #foodie