



NATIONAL TRUFFLE TOASTIE DAY

4th July, 2026

Truffle Toastie Recipe

This promotion is designed to introduce more Australian consumers to fresh truffle in an affordable and memorable way. We ask cafes, restaurants and growers to support this promotion, by celebrating local, Australian truffle in an accessible and cost effective way - the humble toastie!

YOU'LL NEED

Makes 1 toastie

- 2 slices high quality sourdough or brioche
- 60 g Fontina or Pecorino cheese, sliced (2-3 mm) or you can use both!
- 30 g mozzarella, graded (important for the oozing visuals)
- 20 g butter, softened
- ½ tbsp cream or crème
- fraîche
- 7 g fresh black truffle (cooking grade is perfect)
- Pinch of salt

Tip: *Truffle aroma is carried in fat, not water!*

METHOD

1. **Infuse the butter and cheeses 3 days before.** Microplane about 3 g of the truffle into the softened butter with the cream and salt. Mash together, cover, and place in the fridge until ready to use. Slice the Pecorino and Fontina and grate the mozzarella. Place all cheese in a sealed container with the remaining piece of truffle (for shaving on top later).

*This infusion does the heavy lifting -
don't skip it.*

2. **Build the masterpiece.** Spread the truffle butter infusion on the inner face of the bread slices. Add the cheese slices with the grated mozzarella on top of the other cheeses and close into the sandwich.
3. **Toast, low and slow.** Cook in a sandwich press (or dry non-stick pan over medium-low heat, pressing gently) for 3-4 minutes a side, until deep golden and fully molten.
4. **Finish.** Shave the last 4 g of truffle over the top while it's hot, cut in half, and serve immediately.