



Truffles where you wouldn't expect them – in Meuse, in desserts and on display!

Autumn's here, the ideal season for long walks in forests full of gorgeous colours and subtle fragrances, in the heart of a natural environment that, as it quietly falls asleep, reveals some hidden treasures.

When you're out and about in autumn, stop in Boncourt-sur-Meuse, a small village nestling in a valley only 5 kms from Commercy. You'll be surprised to learn that the truffle has become an honoured resident here, much to the delight of gourmets.

Behind the door of the old farmhouse is the largest exhibition hall dedicated to truffles in the east of France, the Truffle and Truffle Growing Centre (Maison des Truffes et de la Trufficulture). In a contemporary layout covering an area of 450 sq. metres, visitors are taken into the mysterious, little-known world of autumn truffles through an amusing exhibition, an HD film, cookery workshops and tasting sessions. For groups of 15 people, a demonstration of "truffle searching" can be organised (during the harvesting season with advanced booking). It is a true delight to see how Jean Sébastien Pousse goes hunting with Biloba, his wonderful truffle dog. Like children on a treasure hunt, their eyes light up when a truffle is found!

Every Saturday morning until 18th December 2011, local truffle growers hold a market and sell their products to visitors. The quality of the truffles is certified by a "Commissioner for Truffles" before each opening.

The Truffle Centre also provides training for the entire truffle trade and conducts scientific experiments.

Often seen as a luxury product reserved for the élite, truffles unveil their mysteries here and lie within everybody's grasp!

Practical information: admission 5 €/person including tasting sessions.

Fresh truffles from the truffle farm for sale during the harvesting season (mid September to end of December) (phone orders recommended)

Maison de la truffe et de la Trufficulture 55200 Boncourt-sur-Meuse Contact: Office de Tourisme de Commercy

Tel: + 33 3 29 91 33 16

To find out more about truffles without travelling far from Boncourt-sur-Meuse, head for the Navi Truffle Farm where you can learn how to cook with them! It's an invitation designed to delight the senses.

In Bislée (16 kms from Boncourt-sur-Meuse), Lydie and Marc Billon give visitors a warm welcome for cookery lessons organised jointly with local partners such as the chef from the "Epices et Tout" restaurant, a talented young man from Lorraine who has been recognised by numerous good food guides including the prestigious Gault Millau. Following advice and instructions from Geoffrey Buquet, apprentice chefs will prepare dishes containing truffles such as Creamed Parsnip with Truffle and a Grapefruit/Coriander and Argan Oil Reduction, Chicken Breast with Truffle in a White Port Cream Sauce etc.

You can also take advantage of your visit to find out about the farm's other work, for example the breeding of Belted Galloway dairy cows. Belted Galloways originally come from Scotland and are seldom seen in France

Ferme truffière de Navi 55300 Bislée Tel. + 33 3 29 89 11 34

Holiday Idea

From aperitif to dessert, Meuse truffles are part of the table d'hôte meal at Les Contasses.

Located in the heart of the countryside only 17Km from Bar-le-Duc, a unique town of artistic, architectural and historic interest in Lorraine, the traditional farm known as "Aux contasses" offers a dinner made with truffles from the Navi Farm in Meuse. Here are a few examples of the fare: Mirabelle Plum Aperitif with Truffled Nibbles, Traditional Lentil or Pumpkin Soup with Creamed Truffle, Truffle-Studded Roast Pork, Pear & Truffle Tiramisu or Caramelised Apple & Truffle Tart, all washed down with a Côtes de Meuse wine and a little glass of home-made mirabelle plum liqueur to round off the meal.

Price: From 145 € for 2 people, 1st Oct. 2011 to 31st Jan. 2012

Includes: one night in a double room, breakfast and dinner (including drinks).

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