



Mundaring Truffle Festival



Alain Fabregues Masterclass

Friday 1st August Two classes available: (10:30am to 12:30pm or 2:30pm to 4:30 pm)

Manjimup Truffles and Wild Mushrooms Terrine

with a truffle emulsion, shaved truffles and ground white pepper

Roasted Quail with Foie Gras and Manjimup Truffles

with truffle jus and a julienne of fresh truffles



Shannon Bennett Masterclass

Saturday 2 August

Two classes available: (10:30am to 12:30pm or 2:30pm to 4:30 pm)

5 minute mushroom soup with shaved truffle

Confit egg with cep puree and truffled sour dough

Book online www.mundaringtrufflefestival.com