



## **Biologists from Córdoba recover the black gold of the Andalusian fields: summer truffle**

**LOCATION: CÓRDOBA**

**DURATION: 1'52**

### **SUMMARY:**

Summer truffle takes advantage of the dry fields of Andalusia to get one of the most intense aromas. Andalusia is the region with the widest diversity of truffles, 81, due to its climate. Two biologists from Córdoba have studied these fungi for years and now they have created their own nursery garden, an enterprise that commercializes different Mediterranean trees, as ilex, associated with truffles. They inject these fungi spores in the root of the tree, creating mycorrhized-trees that are already commercialized all over Spain. This is a way to recover the black gold of Andalusian fields.

### **VTR:**

They look for truffles with an intense aroma, summer truffles from Andalusia. With more than 80 different species, this is the place in the world that counts with more truffle varieties. They have been known here since the 1st century before Christ.

**BALDOMERO MORENO**  
**"El Origen de la Trufa"**  
**founder**

*"It is the climate what makes them exist here, there isn't any or there are just a few truffles in the tropics. It is the cause of the high potential of Andalusia to cultivate summer truffles. Andalusian truffles have nothing to envy to the Italian."*

The enterprise managed by these two biologists from Córdoba is a pioneer growing trees that produce this fungus, they are called mycorrhized. In this lab, Elena injects truffle spores in ilex, and the result are these small seedlings that in two months will be transplanted to the forest.

**ELENA PULIDO**  
**"El Origen de la Trufa"**  
**founder**

*"It is the panacea of our mounts and forests, and also for non-profitable crops that can be used to cultivate truffles. There is a total lack of knowledge, that why we are pioneers, because we are showing the potential of our land."*

A delicatessen that costs around 150 euros per kilo. The perfect seasoning for a wide variety of dishes.

**JUAN PEDRO SECADURA**  
**Chef**

*"I think that it can be used in a lot of recipes, from smoothies to ice creams, elaborations of cold. I think that it has infinite pairing possibilities with other products. It is appreciated for its polyvalence in the kitchen."*

It is said that it is a gift from Nature in the form of black gold that History left a few centuries ago in Andalusia.

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