



Volker Miros, founder of Woodford Truffles, smells a Black Winter Perigord truffle, as he prepares food in the kitchen on the family farm, where the truffles are cultivated.



A view of bread puddings and truffle ice-cream, with shavings of Black Winter Perigord truffles in the kitchen on the family farm.

“The same thing needs to be looked at 35 degrees south”—where the family farm lies around 1,100 meters (3,600 feet) above sea level, he said. Miros, 81, who picked mushrooms with his grandfather as a child in Germany, is a pioneer of South Africa’s budding truffle cultivation industry. In 2009, he imported spores of the French Perigord variety—touted as the “black diamond” of the culinary world—and used them to inoculate the roots of oak seedlings that were then planted in the area.

After six years of trial and error, and tons of calcitic lime to counter the soil’s acidity, the first truffles were finally unearthed. Today the family is

South Africa’s number one Perigord grower and supplier, with almost 100 hectares (250 acres) of truffle orchards planted not only in the Cederberg region but also in other pockets of the country with similar climates. The most prolific of the orchards yields close to 10 kilograms (22 pounds) of truffles per hectare each season, which spans South Africa’s coldest months from June to August.



Truffle ice-cream mixes in the kitchen, made from Black Winter Perigord truffles cultivated on the Miros family farm.



Paul Miros, of Woodford Truffles, grates a Black Winter Perigord truffle as he prepares truffle ice-cream.



(From left) Paul Miros of Woodford Truffles and Brian Bullard, the farm manager, inspects Oak saplings, in the nursery on the family farm, where they cultivate Black Winter Perigord truffles in an orchard of specially-planted oak trees, close to the town of Ceres.