



Truffle



Truffles

Salsa Tartufata di Bosco

Truffles and mushrooms sauce with porcini



Provenienza - Origin: Italia / Italy
Mushrooms, Boletus, Morchelle, Galletti, and 10% of summer black truffle

ORGANOLEPTIC CHARACTERISTICS:
This is such a versatile sauce that it can be used on all sorts of meal. Its main quality is given by the perfect union between wood mushrooms and black truffle and this makes every dish unique.

Confezione - Package: gr. 90 x 12
Codice - Code: R1003

Salsa Tartufata 5%

Tartufata sauce 5%



Provenienza - Origin: Italia / Italy
Champignon mushrooms, black olives, black summer truffles, extra virgin olive oil, salt, spices.

USE:
Ideal as a condiment for appetizers, refined first courses, fine meats.

Confezione - Package: gr. 90 x 12
Codice - Code: R1017

Salsa Tartufata 1%

Tartufata sauce 1%



Provenienza - Origin: Italia / Italy
Champignon mushrooms, black olives, black summer truffles, extra virgin olive oil, salt, spices.

USE:
Ideal as a condiment for appetizers, refined first courses, fine meats.

Confezione - Package: gr. 90 x 12
Codice - Code: R1004

Crema di Porcino e Tartufo

Porcini mushroom and truffle cream



Provenienza - Origin: Italia / Italy
Porcini mushrooms, summer black truffle, Extra virgin olive oil, Artificial truffle scent, Salt, Parsel, garlic, Spices

USE: Ideal as a seasoning for appetizers, first courses and fine meats.

Confezione - Package: gr. 90 x 12
Codice - Code: R1006

Confezione - Package: gr. 180 x 12
Codice - Code: R1018

Truffles



Tartufi Neri Invernali
Winter black truffle whole

Provenienza - Origin: Italia / Italy

INGREDIENTS:
Precious black truffle selected (tuber melanosporum vitt.), Salt, own juice

Confezione - Package: gr. 50 x 8
Codice - Code: R1009

Confezione - Package: gr. 100 x 8
Codice - Code: R1010



Tartufi Neri Estivi
Summer black truffle whole

Provenienza - Origin: Italia / Italy

INGREDIENTS:
Precious black truffle selected (tuber melanosporum vitt.), Salt, own juice

Confezione - Package: gr. 50 x 8
Codice - Code: R1007

Confezione - Package: gr. 100 x 8
Codice - Code: R1008



Burro al Tartufo Bianco
White Truffle Butter

Provenienza - Origin: Italia / Italy

ORGANOLEPTIC CHARACTERISTICS:
Butter cream with fine white truffle and bianchetto truffle. Excellent for many uses: on canapés, as a condiment for first courses, for bechamel, to cook meats in the oven or in casseroles.

Confezione - Package: gr. 90 x 12
Codice - Code: R1001



Tartufo Nero Estivo a fette
Slices of Summer Black Truffle

Provenienza - Origin: Italia / Italy

ORGANOLEPTIC CHARACTERISTICS:
Truffle slices in olive oil. Ideal to complete a main course, on warm bread with melted butter or to make Boletus mushrooms escalopes more precious. It gives a touch of class to every recipes thanks to its fragrant slices.

Confezione - Package: gr. 20 x 12
Codice - Code: R1002