



Glazed truffle

Black Truffle

Shelf life: 12 months

Description: Truffle-based glaze ideal for decorating and / or enriching any dish

Preservation: Store in a cool and dry place away from direct sunlight and warm surfaces. Once opened refrigerate.

Use: Ideal for decorating and enriching meat, eggs, fish and vegetables with flavor.

Size available: 150ml (5.1fl.oz)



Pecorino Cheese & Black Truffle

Black Truffle

Shelf life: 30 Months

Description: Spread and sauce combining the taste of the Black Truffle (*Tuber aestivum* Vitt.) with the goodness of the Pecorino Cheese PDO.

Preservation: Store in a cool and dry place away from direct sunlight and warm surfaces. Once opened refrigerate and consume within few days.

Use: Excellent as condiment for pasta, risotto, meat, toast, bruschettas, crostini and panini.

Size available: 80g (2.8 oz)



Truffle sea salt

Black Truffle

Shelf life: 24 months

Description: Truffle seasoning (*Tuber aestivum* Vitt.) combining the purity of sea salt with the fragrance of truffle. Add to your dishes to have a very special taste!

Preservation: Free from preservatives and artificial colourings. Conserve in cool dry place away from direct sunlight and warm surfaces. Before storing pay attention of well close the jar.

Use: No cooking is needed, it may be used straight from the jar. Add at the end of the cooking.

Size available: 100g (3.5oz)



Whole black truffle

Black Truffle

Shelf life: 36 months

Description: Whole black truffles (*Tuber aestivum* Vitt.) to be used as you prefer, you can make slices, flakes or grind them.

Preservation: Free from preservatives and artificial colouring. Conserve in cool dry place away from direct sunlight and warm surfaces. Once open cover with water and refrigerate. Consume within few days.

Use: Drain the truffle juice and keep it aside, it may be used to flavor your recipes. Lay each piece on a clean cloth and let dry for a while. At this point, your truffles are ready to be used. They may be sliced, grated or chopped.

Size available: 50g (1.8oz) – 100g (3.5oz)



Black truffle carpaccio

Black Truffle

Shelf life: 36 months

Description: Thin slices of black truffle (*Tuber aestivum* Vitt.). With this product you can easily and quickly try and taste the flavor of the real truffle on your dishes.

Preservation: Free from preservatives and artificial colouring. Conserve in cool dry place away from direct sunlight and warm surfaces. Once open cover with water and refrigerate. Consume within few days.

Use: Ideal to garnish your truffle dishes or to add a fancy touch to your truffle recipes. Drain the extra juice and place the slices on a dry and clean kitchen cloth. Use like fresh sliced truffles.

Size available: 60gr (2.1oz) – 140g (4.9oz)



Spoleto black truffle carpaccio in E.V.O.

Black Truffle

Shelf life: 36 months

Description: Thin slices of black truffle (*Tuber aestivum* Vitt.) in extra virgin olive oil. With this product you can easily and quickly try and taste the flavor of the real truffle on your dishes.

Preservation: Free from preservatives and artificial colourings. Conserve in cool dry place away from direct sunlight and warm surfaces. Once open cover with oil and refrigerate. Consume within few days.

Use: The product is ready to be used. As it is conserved in extra virgin olive oil, we suggest not to drain the oil but use the entire contents as it is.

Size available: 80g (2.8oz)



Spoleto grounded black truffle in E.V.O.

Black Truffle

Shelf life: 36 months

Description: With the Spoleto grounded black truffle in E.O.V. you can easily and quickly try and taste the flavor of the real truffle on your dishes.

Preservation: Free from preservatives and artificial colourings. Conserve in cool dry place away from direct sunlight and warm surfaces. Once open cover with oil and refrigerate. Consume within few days.

Use: The product is ready to be used. As it is conserved in extra virgin olive oil, we suggest not to drain the oil but use the entire contents as it is.

Size available: 80g (2.8oz) - 280g (9.87oz)



Black truffle cream

Black Truffle

Shelf life: 36 months

Description: A black truffle cream (*Tuber melanosporum* Vitt.) that can enhance the flavor of pasta, rice, grilled meat, fish or starters.

Preservation: Free from preservatives and artificial colouring. Conserve in cool dry place away from direct sunlight and warm surfaces. Once open cover with oil and refrigerate. Consume within few days.

Use: Black Truffle Cream may be used as a substitute in all Truffle dishes. No cooking required and no other ingredients needed. It may be used straight from the jar. To warm place the open jar in the microwave oven on moderate heat for 1 minute and use. As the Black Truffle Cream resists to high temperatures, it may be used for all cooking preparations.

Size available: 80g (2.8oz) – 180g (6.35oz) – 500g (1.1Lb)



La Tartufata

Black Truffle

Shelf life: 36 months

Description: Black truffle (*Tuber aestivum* Vitt.) spread and topping, ideal for any culinary preparation, or as a spread for small snacks of bread.

Preservation: Free from preservatives and artificial colouring. Conserve in cool dry place away from direct sunlight and warm surfaces. Once open cover with oil and refrigerate. Consume within few days.

Use: No cooking required and no other ingredients needed. It may be used straight from the jar. To warm, place open jar in the microwave oven on moderate heat for 1 minute and use. As the Black Truffle Sauce resists to high temperatures, it may be used for all cooking preparations.

Size available: 160g (5.7oz)



Black truffle olive oil

Black Truffle

Shelf life: 24 months

Description: Extra Black Truffle (*Tuber melanosporum* Vitt.) infused in olive oil, a condiment which refines the taste of your dishes.

Preservation: Free from preservatives and artificial colouring. Conserve in cool dry place away from direct sunlight and warm surfaces. Once open, consume within the shelf life – no refrigerating is required.

Use: Use just like a normal condiment. Drizzle over your favourite recipes to add the zesty taste of the Umbrian Extra Truffles. Excellent to flavour your truffle dishes. Try it on Mushroom Carpaccio, Italian style Bruschetta, Truffle risotto, Truffle fillet or escalope, fancy salads, cold pasta, potatoes or as a fancy dip for your exclusive dinner parties.

Size available: 60ml (2fl.oz) – 100ml (3.4fl.oz) – 250 ml (8.5fl.oz)