



White truffle puree

White Truffle

Shelf life: 36 months

Description: White truffle (*Tuber borchii* Vitt.) spread and topping, the ideal seasoning for pasta, risotto, meat and fish, or as a sauce for small snacks of bread.

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: Ready to be used. It may be used directly from the jar. To warm, place open jar in the on moderate heat for 1 minute and use. Ideal as condiment for pasta, risotto, meat and fish. Try as a spread for bruschetta.

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





Whole white truffle

White Truffle

Shelf life: 36 months

Description: Whole white truffles (*Tuber borchii* 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 aromatise 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: 75g (2.6oz)



White truffle cream

White Truffle

Shelf life: 36 months

Description: A white truffle cream (Tuber magnatum Pico) that can enhance the flavor of pasta, rice, grilled meat, fish or starters.

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: May be used directly from the jar, as a spread or a fancy topping. We suggest heating the cream for a few minutes in the microwave oven, after having taken off the lid, or just place the jar in a bowl of warm water. For distinctive sauces and condiments, may be diluted in milk, kitchen cream, butter, cooking juice or béchamel sauce and used to dress pasta, risotto, grilled or broiled meat and fish, stuffed pasta or as a topping for appetizers.

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



White truffle butter

White Truffle

Shelf life: 36 months

Description: Creamy and delicate butter with extra white truffle (*Tuber magnatum Pico*).

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: We suggest using this fancy butter just like fresh dairy butter, as a dip or a spread or just straight from the jar as a condiment for your favourite dishes. Try it with fettuccine.

Size available: 80g (2.8oz) – 160g (5.6oz)



White truffle acacia honey

White Truffle

Shelf life: 24 months

Description: The delicate aroma of the extra white truffle (Tuber magnatum Pico) infused in the sweet flavor of the golden Acacia honey. A sublime condiment that will really delight your guests.

Preservation: Free from preservatives and artificial colouring. Conserve in cool dry place away from direct sunlight and warm surfaces. Once open store with lid in a cool dry place. No refrigerating is required.

Use: The White Truffle Honey is ready to be used to add zest to your dishes. We suggest trying it with Pecorino cheese or drizzled over big chunks of Parmesan cheese. Ideal to garnish your roasted meats.

Size available: 130g (4.6oz) – 250g (8.8oz)



White truffle balsamic vinegar

White Truffle

Shelf life: 24 months

Description: An excellent combination of extra white truffle (*Tuber magnatum Pico*) infused in authentic balsamic vinegar matured in oak barrels.

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. Excellent for pasta, sauces and vegetables.

Size available: 100 ml (3.4fl.oz)



White truffle olive oil

White Truffle

Shelf life: 24 months

Description: Extra White Truffle (*Tuber magnatum Pico*) 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: 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)