



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)