



## 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)