



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)