

Athenor s.r.l.

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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)