

ITALFOODS



TRUFFLE GUIDE

2011

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# THE FOUR ITALIAN TRUFFLES

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## WHITE TRUFFLES (Tuber Magnatum Pico)



The white truffle is the most rare and precious of all truffles. It is picked only between the months of September and December in the town of Alba in the Piemonte region. The smooth, yellow surface of the truffle hides an interior that varies from brown to pale hazelnut with thin, light veins. Its unmistakable aroma is extremely intense, yet delicate. The key to its use is to use it raw. The classic combination would be egg paparadelle tossed with butter, the best grated Parmigiano Reggiano cheese, and then at the end the White Truffle thinly shaved on top. Preferably at tableside for dramatic effect.

## BLACK WINTER TRUFFLES (Tuber Melanosporum Vitt)



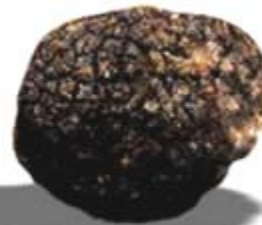
This “black diamond” can be found as far as 20 inches under the ground, near oak trees, hornbeams, and hazelnut trees. It is picked in the Umbrian region of Italy between December and March. Its surface is black and wrinkled, with minute warts and its pulp is a purplish black with numerous, thin veins. Best tossed with warm olive oil and seasoning to taste.

## BIANCHETTO TRUFFLES (Tuber Albidum Pico)



The season for picking the Bianchetto truffles, which is the smallest of the truffles, is between the months of January and April. They are whitish in color, while the pulp is a pale hazelnut with white veins. Their taste is sharp, but added to butter or olive oil, they tend to taste very similar to the precious white truffles.

## BLACK SUMMER TRUFFLES (Tuber Aestivum Vitt)



The easy availability of these truffles makes them the most widely used. Their long picking season ranges from May to November. They are usually found in limestone terrains, in oak woods, and in pine woods in the town of Norcia, Umbria. Its surface is woody, with thick black warts and its pulp white to grey with numerous light-colored veins. This truffle is harvested when it reaches its full growth at which it offers a faint scent and delicate taste. The summer truffle is not as fragrant or flavorful as the winter truffle and therefore is usually gently sauteed with olive oil and/or butter and garlic and used as a sauce or addition to a sauce. It is best used in simple dishes such as eggs, risotto or an unfussy pasta so that its subtle flavor comes through.



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## T&C TRUFFLE PRODUCTS

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### WHITE TRUFFLE PRODUCTS

#### **WHOLE WHITE TRUFFLES** #380750 / 12.5 gr

Best quality pickled white truffles (Tuber Magnatum Pico) conserved in salt and water. Use in the same way as the fresh product, sliced in wafer thin slivers or grated; making sure the preserving juice is used too. Slice onto warm egg pasta with butter or extra virgin olive oil. Avoid overcooking or overheating. Store the opened jar in the fridge and use within 10 days.

#### **WHITE TRUFFLE OLIVE OIL** #380600 / 55 ml #380610 / 250 ml #380260 / 500ml

This condiment is made of olive oil and white truffle aroma. It is best used as a finishing oil, because heat diminishes the aroma. Perfect for beef Carpaccio, or drizzled over pasta, risotto, boiled vegetables, or fish.

#### **BUTTER & WHITE TRUFFLES** #380660 / 90 gr

A ready to use condiment made with butter, white truffles, and grated Reggiano Parmigiano cheese. Add either plain butter or chicken stock and grated Reggiano Parmigiano to your liking. Take care not to overcook because the truffle aroma will fade. The perfect condiment for pasta dishes, cutlets, or omelets. Use within 60 days of opening and store opened jars in fridge.

#### **WHITE TRUFFLE HONEY** 112290 / 100 gr #112310 / 1 kg

Acacia honey with white truffle flavor. Excellent for cheese plates, especially with stronger cheeses such as a mature pecorino. Also good for glazing pork and meat.

#### **BIANCHETTO TRUFFLE CARPACCIO** #380720 / 45 gr #380730 / 270 gr

A ready to use condiment made of thin Bianchetto truffle slices in corn oil. Use warm, taking care to not overheat the product. Add to pasta courses and frittatas. Cover any leftover product with corn oil and store in fridge. Use within 30 days.

# T&C TRUFFLE PRODUCTS

## BLACK TRUFFLE PRODUCTS

**BLACK TRUFFLE OLIVE OIL** #381950 / 55 ml

This condiment is made of olive oil and black truffle aroma. It is best used as a finishing oil, because heat diminishes the aroma. Perfect for beef Carpaccio, or drizzled over pasta, risotto, boiled vegetables, or fish.

**WHOLE BLACK WINTER TRUFFLES** #382100 / 25 gr #382110 / 100 gr

Best quality pickled black winter truffles (*Tuber Melanosporum Vitt*) conserved in salt and water. Use in the same way as the fresh product, sliced in wafer thin slivers or grated. Fry gently in extra virgin olive oil and crushed garlic, making sure the preserving juice is used too. Avoid overcooking or overheating. Store the opened jar in the fridge and use within 10 days.

**BLACK WINTER TRUFFLE CREAM** #382020 / 45 gr

Black winter truffles blended with corn oil and salt. Use by integrating with chicken stock, extra virgin olive oil, or butter and add Reggiano Parmigiano to your liking. A great condiment for pasta dishes and as a stuffing for pasta and meat.

**TARTUFATA – MUSHROOM & SUMMER TRUFFLE SAUCE**

A ready to use sauce made with champignon mushrooms, olives, summer truffles, anchovies, and spices, all blended with corn oil. It can be used on its own or diluted in either chicken stock, olive oil, or single cream. Use warm, taking care to not overheat. Excellent with chicken, cutlets, on warm crostini, as a pasta or meat stuffing, or mixed with pasta. Cover Tartufata with olive oil and store opened jar in the refrigerator for up to 30 days. #382070 / 160 gr #382080 / 500 gr

**SALT WITH BLACK TRUFFLE** #382320 / 100 gr

Sicilian medium grain sea salt combined with Black Summer Truffles.





## URBANI TARTUFI TRUFFLE PRODUCTS

### WHITE TRUFFLE PRODUCTS

**WHITE TRUFFLE OLIVE OIL** #380585 / 10 ml    #380595 / 55 ml    #380608 / 250 ml

The pairing of olive oil and white truffle creates a unique and wonderful aroma and taste. It is best used as a finishing oil, because heat diminishes the aroma. Try it drizzled over ribbon-shaped pasta, risotto, meat, or fish.

**WHITE TRUFFLE FLOUR** #380850 / 25 gr

Semolina flour type "0" mixed with 10% pulverized white truffle. It has a pleasingly strong aroma. Excellent for flavoring bread and pasta.

**WHITE TRUFFLE PUREE** #380628 / 25 gr

Finely minced white truffles in truffle juice, broth, and salt. Add this flavorful product to olive oil with a touch of fresh garlic, and salt and pepper to taste for a traditional sauce. Can be used on canapés, pasta, meat, and fish. To retain the flavor of the truffle, it is best to add the paste after the cooking phase just prior to serving.

**BIANCHETTO TRUFFLE CHEESE FONDUE** #382057 / 100 gr

Cheese and Bianchetto truffles combine to make an unforgettable delicacy. The possibilities for this ready to use product are almost limitless, including as a topping on toasts, a condiment for pasta, meat, and fish, an addition to a favorite dip, or a filling for crêpes.

**WHITE TRUFFLE & PORCINI SAUCE** #382255 / 180 gr

This creamy sauce is full of the savory flavor of porcini mushrooms and the delicate, nuanced taste of the Bianchetto truffle. It is a beautiful sauce for egg pasta, but also works well in Risotto, or as a sauce for grilled meat, pork or chicken.

**WHITE TRUFFLE & MUSHROOM SAUCE** #382265 / 180 gr

This velvety sauce is rich with the combination of mushrooms and the Bianchetto truffle. It is a beautiful sauce for pasta, but also works well in Risotto, or as a sauce for grilled meat, pork or chicken.

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# URBANI TARTUFI TRUFFLE PRODUCTS

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## BLACK TRUFFLE PRODUCTS

**WHOLE BLACK WINTER TRUFFLES** #382088 / 10 gr    #382105 / 35 gr    #382115 / 40 gr  
Beautiful black winter truffles (*Tuber Melanosporum Vitt*) preserved in truffle juice and salt. Use in the same way as the fresh product, sliced in wafer thin slivers or grated. Fry gently in extra virgin olive oil and crushed garlic, making sure the preserving juice is used too. Avoid overcooking or overheating.

**BLACK WINTER TRUFFLE PEELINGS** #382125 / 140 gr  
The peels of black winter truffle peels are preserved in truffle juice and salt. These canned peelings are a great alternative for adding texture and visual appeal to dishes.

**WHOLE BLACK SUMMER TRUFFLES** #382165 / 10 gr  
Black summer truffles (*Tuber Aestivum Vitt*) preserved in truffle juice and salt. They come in a handsome jar. Use in the same way as the fresh product, sliced in wafer thin slivers or grated. Fry gently in extra virgin olive oil and crushed garlic, making sure the preserving juice is used too. Avoid overcooking or overheating.

**ARTICHOKE & BLACK TRUFFLE SAUCE** #382235 / 180 g  
Warm up this flavorful sauce full of artichokes, summer black truffles, grana padano cheese and garlic and put on your favorite pasta. It also works well as a spread on crostini.

**CREAM & BLACK TRUFFLE SAUCE** #382245 / 180 gr  
A smooth and rich sauce of black summer truffles, grana padano cheese and cream to be used with egg pasta, folded into a risotto or blended in to mashed potatoes.

**RED PESTO & BLACK TRUFFLE SAUCE** #382260 / 180 gr  
Tomatoes, pine nuts, pecorino romano, grana padano and black summer truffles make this sauce a lively accompaniment to pasta, grilled meats and roasted chicken.

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# URBANI TARTUFI TRUFFLE PRODUCTS

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## BLACK TRUFFLE PRODUCTS

**BLACK WINTER TRUFFLE OIL** #381930 / 10 ml #381940 / 55 ml

The pairing of olive oil and black winter truffle creates a unique and wonderful aroma and taste. It is best used as a finishing oil, because heat diminishes the aroma. Ideal on spaghetti, meat, and simple toasted bread.  
#381960 / 250 ml #381970 / 500 ml

**BLACK WINTER TRUFFLE PUREE** #382015 / 25 gr

Finely minced black winter truffles in truffle juice, broth, and salt. Add this flavorful product to olive oil with a touch of fresh garlic, and salt and pepper to taste for a traditional sauce. Can be used on canapés, pasta, meat, and fish. To retain the flavor of the truffle, it is best to add the paste after the cooking phase, just prior to serving.

**BLACK WINTER TRUFFLE SAUCE** #382065 / 80 gr #382073 / 200 gr

Finely chopped black winter truffles, which are seasoned with salt, pepper, garlic, and fine Umbrian extra virgin olive oil. It is excellent added to pasta, grilled meat (especially roast beef), grilled fish, or smoothed on top of toasted bread.

**TARTUFATA - MUSHROOM & SUMMER TRUFFLE SAUCE** #382055 / 80 gr #382060 / 500 gr

This sauce is made from champignon mushrooms, extra virgin olive oil, summer truffles, truffle juice, spices, and anchovy paste. It is an excellent pasta sauce and can also be used as a spread on bread or crostini.

**BLACK SUMMER TRUFFLE BUTTER** #382028 / 3 oz #382032 / 16 oz

An unsalted butter from Umbria, Italy. It is made with true black summer truffles, unlike the truffle oils that are made with synthetic "truffle flavor". This is the perfect product for flavoring sauces and to use as a compound butter on steak, fish, vegetables, mixed into mashed potatoes, or tossed with just cooked pasta. Comes frozen and will last 90 days from thaw date in the refrigerator.

**BLACK WINTER TRUFFLE JUICE** #382145 / 200 gr

A canned winter truffle stock that will be the "secret" ingredient in your broths and reductions. Can also be added to sauces and risotto.

**BLACK SUMMER TRUFFLE PUREE** #381990 / 50 gr

This black truffle puree is made with tuber aestivum vitt, this kind of puree is perfect for the summer truffle omelette.



## **ETRURIA TRUFFLE PRODUCTS**

### **FROM UMBRIA**

**WHITE TRUFFLE OLIVE OIL** #380603 / 100 ml #380613 / 250 ml

This condiment is made of olive oil and white truffle aroma. It is best used as a finishing oil, because heat diminishes the aroma. Perfect for beef Carpaccio, roasted fish or drizzled over pasta, risotto, steamed vegetables, or mashed potatoes.

**BLACK TRUFFLE OLIVE OIL** #381953 / 100 ml #381957 / 250 ml

This condiment is made of olive oil and black truffle aroma. It is best used as a finishing oil, because heat diminishes the aroma. Perfect for beef Carpaccio, or drizzled over pasta, risotto, steamed vegetables, or mashed potatoes.



## **LA MADIA TRUFFLE PRODUCTS**

### **FROM UMBRIA**

**WHITE TRUFFLE OLIVE OIL** #380670 / 100 ml

This condiment is made of olive oil and white truffle aroma. It is best used as a finishing oil, because heat diminishes the aroma. Perfect for beef Carpaccio, roasted fish or drizzled over pasta, risotto, steamed vegetables, mashed potatoes.

**WHITE TRUFFLE SAUCE – SALSA BIANCA TARTUFATA** #382190 / 2.8 OZ

Add a gourmet touch to pasta, risotto, roasted potatoes, steamed vegetables with this flavorful combination of champignon mushrooms, white truffles, garlic and olive oil.

**BLACK TRUFFLE SPREAD & TOPPING – LA TARTUFATA** #382195 / 5.7 OZ

This rustic blend of black summer truffles, black olives, champignon mushrooms, porcini mushrooms, garlic, anchovy pate and olive oil makes a delicious spread on crostini or add it to pasta, risotto, roasted potatoes, or steamed vegetables





Please note that fresh Italian truffles are generally available from **ITALFOODS** during the following months:

Summer Black Truffles: June ~ September

White Truffles: October ~ January

Winter Black Truffles: Late November ~ Early March

