

# ITALFOODS



## Truffle guide 2016

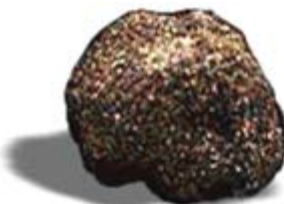
# THE FOUR ITALIAN TRUFFLES

## 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.



## **T&C – Le Marche**

### **WHITE TRUFFLE PRODUCTS**



**WHITE TRUFFLE OLIVE OIL**    #380600 / 55 ml    #380610 / 250 ml    #380620 / 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.

**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.

### **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.

**CREMA DI TARTUFO ESTIVO – BLACK SUMMER TRUFFLE CREAM**    #382000 / 25 gr

This product is made with ground black summer truffles, oil, and salt. Can be integrated with either chicken stock, extra virgin olive oil, or butter. Reggiano Parmegiano is also a great addition to the above mixture. Avoid overcooking or overheating because the truffle aroma will fade. An excellent condiment for pasta courses, or used in omelets, or on warm crostini.

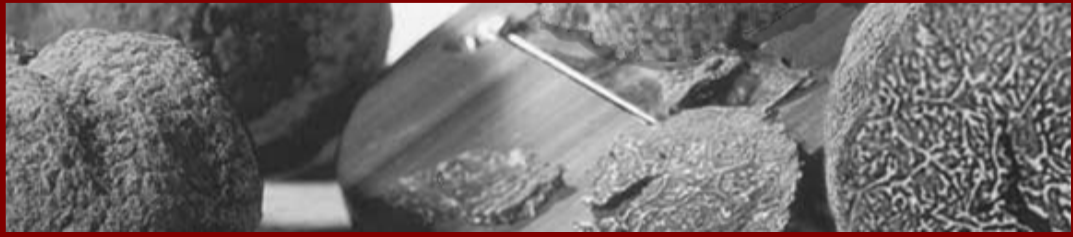
**TARTUFATA – MUSHROOM & SUMMER TRUFFLE SAUCE**

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    382322 / 800 gr

Sicilian medium grain sea salt combined with Black Summer Truffles.





## URBANI TARTUFI - UMBRIA

### WHITE TRUFFLE PRODUCTS

**WHITE TRUFFLE OLIVE OIL** #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.

### BLACK TRUFFLE PRODUCTS

**WHOLE BLACK SUMMER TRUFFLES** #382165 / 10 gr      382175 / 18 gr      382185 / 35 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.

**BLACK WINTER TRUFFLE OIL** #381940 / 55 ml      #381960 / 250 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.

**BLACK WINTER TRUFFLE PUREE** #382010 / 35 gr JAR      #382015 / 25 gr TUBE

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.

**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** #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.



*Bartolini* family



## BARTOLINI - UMBRIA

**BLACK WINTER TRUFFLE FLAVORED EVOO** #453220 / 100 ml #453227 / 8.4 OZ

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. #453229/5 ltr

**WHITE TRUFFLE FLAVORED EVOO** #453207 / 100 ml #453208/ 8.4 OZ #453215/16.9 OZ  
#453217/5 ltr

The Bartolini family tradition of producing high quality olive oils, dates back to 1850. In the hills of Umbria, the green heart of Italy, Bartolini has extensive groves of Moraiolo, Leccino and Frantoio olives. Their White Truffle oil is the perfect combination of the unmistakable aroma of truffles and the great natural taste of Bartolini Extra Virgin Olive Oil.



**BLACK TRUFFLE SALT** #382318 / 1.9 oz

KL Keller Foodways Black Truffle Salt is the right flavor at the right size. It is natural sea salt (containing no additives) blended with black truffle bits and truffle flavoring. Use this aromatic black truffle salt for roast chicken, on scrambled eggs, or dust on popcorn! Ingredients: sea salt, black truffle bits, porcini powder, truffle essence.

**BLACK TRUFFLE EVOO** #381945/ 60 ml

KL Keller has created a black truffle oil that combines good quality, fruity, Spanish extra virgin olive oil and Italian black truffle aroma. The result is an oil that is exquisitely balanced and fragrant with the earthy aroma of black truffles, yet not cloying or overpowering.



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

