



Whole summer truffle



Description: Summer truffle, which is also said *scorzone* due to its distinctive shape, has an intense and aromatic fragrance; it is soft to the taste and delicate on the palate. Thanks to our methodology it is able to keep all its organoleptic properties. Summer truffle is harvested by Brina Tartufi Agr. Soc. s.r.l. during the spring/summer period. In the glass jar in which it is contained, it is ready to be sliced or grated on the food, in order to enhance its taste.

Directions for use: you may slightly heat it with butter or oil or put it directly on the food. It is great with tarts, bruschette, cheese, meat, fish or as seasoning to flavor main pasta or rice dishes.

40 gr jar ingredients: summer truffle (*Tuber Aestivum* Vitt.), water and salt. It may contain traces of nuts, celery and dairy products. When opened, cover with oil, keep in a refrigerator and eat before 7 days.