



Truffle sauce 15% truffle without aromas



Description: Creamy sauce with mushrooms and summer black truffle in extra virgin olive oil. The lack of added aromas makes it delicate and easy to digest. It has a very balanced taste and it widely used in cooking to prepare a wide range of recipes.

Directions for use: We recommend to add only extra virgin olive oil and slightly heat on a pan. It is great with toasted bread, eggs, bruschette, as seasoning to flavor pizza (on freshly baked pizza only), also with piadine, tarts, on pasta or rice or combined with second dishes of meat.

180 gr jar ingredients: Cultivated mushrooms (Agaricus Bisporus), extra virgin olive oil, salt, garlic, parsley, spices, summer truffle 15%(tuber Aestivum Vitt.) harvested by Brina Tartufi Soc. Agr. A r.l. It may contain traces of nuts, celery and dairy products. When opened, cover with oil, keep in a refrigerator and eat before 7 days.

