

SABATINO[®] TARTUFI



Sabatino White/ Black Truffle Oil 8.4fl.oz.

Truffles are one of the world's most enticing foods. In this truffle seasoning, the rich flavor properties of the white truffle, also known as "the fruit of the woods," is mixed with olive oil.

Recommended uses: salads, pastas, risottos, fried eggs, mushroom dishes and mashed potatoes.

White truffle oil :

Item#: 10637 - 6/ 8.4 fl.oz.

Item#: 10637 E - 8.4 fl.oz.

Black truffle oil :

Item#: 10661- 6/ 8.4 fl.oz.

Item#: 10661 E - 8.4 fl.oz.



Sabatino Black Summer Truffle Peelings 7 oz. drained

A careful selection of the best pieces guarantees the first-rate quality of this product. Summer truffle peelings are packed in brine and preserved in a water-based truffle juice.

Recommended uses: While the peelings make a visual impact as a garnish, they also add a forceful taste to risotto, omelet, and polenta. The juice from the peeling when drained may be ideal for the base of a tangy vinaigrette.

Item#: 11646- 6/ 8.8 oz.

Item#: 11646 E - 8.8 oz.



Sabatino Sliced Black Summer Truffle 14oz

Item#: 10623, 6/ cs

This product features thin slices of summer truffles preserved in extra virgin olive oil

Recommended uses: Ideal for any recipe needing the uniform and definite color of the slices and particularly strong aroma preserved in extra virgin olive oil. Its unique consistency and delicacy make it the perfect ingredient for meat carpaccio, cheese, bresaola, salad, risotto.

Item#: 10823- 6/ 8.8 oz.

Item#: 10823E - 8.8 oz.

Contact your Sales Representative

5492 Research Drive, Canton, MI 48188 Tel: .800.495.5980

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www.sabatinostruffles.com

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Sabatino Whole Black Summer Truffles 7oz. Drained

The pungent flavor of the black truffle is more subdued, but the summer variety has a mouth-watering sweetness that some have described as "chocolaty". These truffles, which are in their whole, natural form and brushed (free from any soil) are packed in brine

Recommended uses: The Black Summer Truffle had a mild and delicate taste that can be used minced or sliced in puree, over pastas, omelets and risottos.

Item#: 11798- 6/ 8.8 oz.

Item#: 11798E - 8.8 oz.



Sabatino Truffle Salt 14oz.

This Sicilian sea salt is mixed with dried summer truffles.

Recommended uses: Feel free to use this seasoning anywhere a recipe calls for salt; including marinades, dressing, corn-on-the-cob, French fries, steak and popcorn.

Item#: 12663- 6/ 8.8 oz.

Item#: 12663E - 8.8 oz.



Sabatino Black Truffle Butter 8oz.

All the ingredients in this product are imported from Italy and mixed with high-grade American creamery butter.

Recommended uses: Perfect for spreads, cream base sauces, popcorn flavoring , risotto, pasta.

Item#: 11784 6/ 8.8 oz.

Item#: 11784E - 8.8 oz.



Sabatino Truffle Honey 8.8oz.

This product takes the appeal of honey flavoring one step further by adding dried black summer truffles.

Recommended uses: Meat glazing, crepe dressing & filling, cheese, spread over fruit or cake, or topping off ice cream and sorbet.

Item#: 12662 6/ 8.8 oz.

Item#: 12662E - 8.8 oz.

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