

CONDIMENTO A BASE DI BURRO CON TARTUFO



CODE	93465
COUNTRY OF ORIGIN	Italy, Tuscany
WEIGHT	420 g approx

Creamy, truffle-flavoured butter to be used as a condiment

DESCRIPTION	Italian butter-based condiment enriched with small slivers of black summer truffle and aromas
APPEARANCE	Ivory-coloured butter with a velvety consistency and small slivers of black summer truffle
TASTE	Sweet and delicate, with light notes of truffle
PRODUCER	Savini Tartufi - Montanelli (PI) - Tuscany
OUR SELECTION	The Savini family has been working in harmony with nature and people since 1920. A story of courage, of character, which has made the Savini Tartufi brand an important reference for quality, in the world of truffles
CURIOSITY	The product originates from the custom of preserving leftover fresh truffles, cut into slivers, in melted butter
SUGGESTIONS	Perfect on pizza to flavour a fiordilatte or burrata; excellent as a base for first courses such as pastas, risottos and gnocchi; tasty for enriching sauces and adding a touch of flavour to béchamel and velvety soups; used on meat or fish dishes it can give a tantalizing aromatic finish!