

ORO NERO AL TARTUFO



CODE	93470
COUNTRY OF ORIGIN	Italy, Tuscany
WEIGHT	200 g approx

Condiment with spherified truffle juice

DESCRIPTION

Small truffle juice spheres

APPEARANCE

Small pearls of spherified truffle juice, glossy black, similar to caviar

TASTE

Delicate truffle aroma

PRODUCER

Savini Tartufi - Montanelli (PI) - Tuscany

OUR SELECTION

The Savini family, truffle hunters for four generations, has been working in harmony with nature and people since 1920. It is an artisan company that manages the entire supply chain, from searching for fresh truffles in its own woods to collaborating with various expert hunters. Over the years, it has created a wide range of truffle-based products: creams, sauces, condiments, and many interesting new products. A story of courage and character that has made the Savini Tartufi brand an important benchmark for quality in the world of truffles

SUGGESTIONS

Ideal with white fish or sushi; perfect as a garnish on canapés with fresh cheeses, fish carpaccio or meat tartare, also paired with trout roe to create an eye-catching play of colours. Delicious with smoked salmon, for a gourmet cicchetto, on a potato cream or with celeriac, or on a poached egg