



## CREMA DI FUNGHI PORCINI AL TARTUFO

**CODE**

93489

**COUNTRY OF ORIGIN**

Italy, Tuscany

**WEIGHT**

500 g approx

Porcini mushroom cream enriched with white truffle

**DESCRIPTION**

Fine *Boletus edulis* Porcini mushroom cream enriched with white truffle

**APPEARANCE**

Light-coloured fine cream

**TASTE**

Typical porcini mushroom flavour enriched by the aromaticity of white truffle. With its intense aroma and flavour, it is a high yield product, especially suitable for risottos and first courses in general

**PRODUCER**

Savini Tartufi - Montanelli (PI) - Tuscany

**OUR SELECTION**

Savini has been a family of truffle hunters for 4 generations, who have turned their passion into a job. Today, Savini Tartufi is an artisanal company that manages the entire supply chain, from the search in its own woods for fresh truffles to the collaboration with various expert truffle hunters. Over the years, Savini Tartufi has created a wide range of truffle-based products: creams, sauces, seasonings, and many interesting novelties that we present to you today, to try out in the kitchen

**SUGGESTIONS**

Ideal for croutons to serve as an aperitif; excellent for dressing long pasta, such as tagliolini or fettuccine; perfect for creating sauces to accompany meat diluted with vegetable stock