

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