



Elegance Distributors Inc.
106 S. Main St. Eaton Rapids, MI 48827
O: 800-487-6157
E: sales@elegancedistributors.com
www.elegancedistributors.com

Truffle Items Sell Sheet

Fresh Truffles

Truffles are round, bumpy, and irregularly shaped tubers that vary in size ranging from the size of an almond to the size of a man's fist.

Italian Black Winter Truffles (*Perigords*): Available from December through March, these truffles offer a robust earthy and buttery flavor to any dish.



Italian Black Summer Truffles: Available late April through early September, these truffles offer a subtle earthy flavor to any dish.



Alba White Truffles: Available October through December, these truffles are the most expensive food in the world and offer an extraordinary buttery and earthy flavor to any dish. Typically served raw shaved over the dish and not cooked.



Italian Bianchetto truffles: Available March through May, these truffles offer a mild earthy flavor to any dish.



Australian Black Winter Truffles (*Perigords*): The Southern Hemisphere's black winter truffle available from late June-August.



Domestic Black Truffles: Available November-March and sometimes in May and June, these truffles are very mild in flavor.



Domestic White Truffles: Available November through February, these truffles are very mild in flavor.



French Burgundy Truffles: Available September-November, these European truffles offer a mild earthy flavor.



We offer these truffle varieties frozen: Domestic Black Truffles, Domestic White Truffles, Bianchetto Truffles, Black Winter Truffles, and Alba White Truffles.

Truffle Products

WHITE TRUFFLE INFUSED OLIVE OIL

OLIO AL TARTUFO BIANCO

Wonderful all natural White Truffle oil uses Italian olive oil infused with white truffles. The flavor is reminiscent of garlic, and earthy notes.

Finishing oil to drizzle a few drops onto eggs, pasta, pizza, risotto, potatoes, polenta, meats and fish. Can be used for marinades and salad dressings.

BLACK TRUFFLE INFUSED OLIVE OIL

OLIO AL TARTUFO NERO

Wonderful all natural Black Truffle Oil uses Italian olive oil infused with black truffles. The flavor is reminiscent of cocoa, nutty, and earthy notes.

Finishing oil to drizzle a few drops onto eggs, pasta, pizza, risotto, potatoes, polenta, meats and fish. Can be used for marinades and salad dressings.

PORCINI MUSHROOM INFUSED OLIVE OIL

OLIO AL FUNGHI PORCINI

This Olive Oil infused with Porcini Mushrooms is made for you by infusing the wild porcini mushrooms with the fruity aromas of the Olive Oil. The strong taste and the limited availability, make the Porcini a well sought-after item.

The wild, nutty flavor of the Porcini Oil makes it a delicious match on any type of grilled or steamed meat, fish, and even pasta!



BLACK SUMMER TRUFFLE PEELINGS

PELATURE DI TARTUFI NERI ESTIVI

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

Peelings 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.



SLICED BLACK SUMMER TRUFFLES IN EXTRA VIRGIN OLIVE OIL

CARPACCIO DI TARTUFI NERI ESTIVI IN OLIO EXTRAVERGINE DI OLIVA

Deluxe thin slices of summer truffles preserved in extra virgin olive oil. Fold into eggs, pasta, polenta, rice, purees, butter. Use as a topping for pizza, meats, and fish. The truffles range in size, averaging about quarter-inch pieces.



BLACK SUMMER TRUFFLE BREAKINGS

PEZZI DI TARTUFO NERO ESTIVO

Black summer truffle breakings are simply pieces and chunks of truffles that have been preserved for out of season use.

They are an inexpensive way to add the appearance of truffles to your food.



WHOLE BLACK SUMMER TRUFFLE TARTUFI NERI ESTIVI INTERI

Luxurious Whole Truffles packed in aromatic brine.

Mild and delicate taste, softer texture. Take them right out of the jar and puree, mince or slice them over dishes. Fold into eggs, pasta, polenta, rice, purees, and butter. The truffles range in size, averaging about 28-32 grams each.



BLACK WINTER TRUFFLE JUICE

SUCCO DI TARTUFI NERI INVERNALI

A salt-and-water boiling process extracts all the best flavor properties of black winter truffles. The result is Black Winter Truffle Juice.

This truffle juice is suitable for meat basting, vinaigrette bases and marinades.



BLACK WINTER TRUFFLE PEELINGS

PELATURE DI TARTUFI NERI INVERNALI

Among the wide range of our products, truffle peelings represent a simple and effective solution for everyone.

Peelings 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.



WHOLE BLACK WINTER TRUFFLE

TARTUFI NERI INVERNALI INTERI

A careful selection of the best truffles guarantees the first rate-quality of this product. These truffles, which are in their whole, natural form and brushed (free from any soil)..

Classic use is in sauces in combination with olive oil and garlic.



SLICED BLACK WINTER TRUFFLES IN EXTRA VIRGIN OLIVE OIL

CARPACCIO DI TARTUFI NERO IN OLIO EXTRAVERGINE DI OLIVA

A careful selection of the best truffles slices guarantees the first rate- quality of this product. The slices are preserved in extra virgin olive oil.

Its unique consistency and delicacy



BLACK TRUFFLE BUTTER

BURTO AL TARUFO NERO

A delectable blend of high-grade Wisconsin butter mixed with black summer truffles.

A luxury butter replacement, dollop onto meats and fish, spread on bread, or melt into eggs and popcorn.



WHITE TRUFFLE BUTTER

BURRO AL TARTUFO BIANCO

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

Truffle butter is perfect for spreads, cream sauce bases, popcorn flavoring or as an exotic butter replacement.



TRUFFLE ZEST



TRUFFLE SEASONING

Truffle Zest is the perfect seasoning that The revolutionary Truffle Zest is a powdered seasoning of black summer truffles. Sprinkle onto eggs, pasta, pizza, risotto, meats, fish, popcorn, and potato chips. Fold into butter, purees, cream sauces, and hummus. Low calorie and low sodium.



TRUFFLE & ROSEMARY SEA SALT

SALE AL TARTUFO E ROSMARINO

Truffle & Rosemary Sea Salt is the perfect blend of truffles, rosemary, and Sicilian sea salt. Use this seasoning in place of salt, to season any dish. Sprinkle onto meats, fish, eggs, vegetables, potatoes, and popcorn.



TRUFFLE & PARSLEY SEA SALT

SALE AL TARTUFO E PREZZEMOLO

Truffle & Parsley Sea Salt is the perfect blend of truffles, parsley, and Sicilian sea salt. Use this seasoning in place of salt, to season any dish. Sprinkle onto meats, fish, eggs, vegetables, potatoes, and popcorn.



TRUFFLE SEA SALT

SALE AL TARTUFO

An incredible blend of Sicilian sea salt mixed with dried summer truffles.

Use this seasoning anywhere a recipe calls for salt, including dressings and marinades. Sprinkle on corn, meats, and all fried foods like French fries, potato chips, and chicken.



WHITE TRUFFLE FLOUR

FARINA AROMATIZZATA AL TARTUFO

A flavorful blend of fine flour mixed with dried summer truffles.

Sift into regular flour, use to make pastas, gnocchi, breads, and cookies. Whisk flour into cream sauces to thicken. Use 1 to 4 ratio.



PORCINI MUSHROOM CREAM

CREMA DI FUNGHI PORCHINIO

A flavorful puree of porcini mushrooms with extra virgin olive oil (no dairy).

Use as a spread for canapes, drizzle onto pizza, fold into cream sauces.

