



TRUFO

THE FUTURE OF TRUFFLES



# BORN OF FIRE

An introduction to a culinary icon

From the dawn of civilization, truffles have been a prized ingredient.

Thousands of years ago Plutarch and Juvenal argued that truffles were created by flashes of lightning.

Of course, this isn't true, but all the way up until the 18th century, the origins of this prized food were a mystery.

Because they grow underground, truffles are hunted by pigs and dogs whose sense of smell helps them to find the precious fungus.

Now most varieties can be cultivated, but their delicious taste, relative rarity and short shelf life make them a luxury even today.



Dishes involving truffles range from the simple to the complex.

Traditional recipes often involve shaving truffles over rich but simple bases. These might be eggs, risotto soft cheese, or carpaccio.



Adventurous chefs are always experimenting with more modern truffle dishes.

From democratizing the flavors of truffle in a pizza, to taking it to truly luxurious heights by pairing it with lobster tail, the options for truffle are limited only by the imagination of the chef.





KEY FACTS  
&  
'WHY BUY'S

## FACT 1: TRUFFLES ARE EXTREMELY VALUABLE (AND OFTEN IMITATED...)

They are one of the most expensive ingredients in the world. That's why chemically flavored 'fake' truffle products - cheap 'truffle' oil, 'truffle' honey etc. - are often found.

## WHY TRUFO?

Our products always contain real truffle and 100% natural flavorings.

No imitation chemicals. Just the authentic taste that chefs demand.



## FACT 2: TRUFFLES GROW ALL OVER THE WORLD

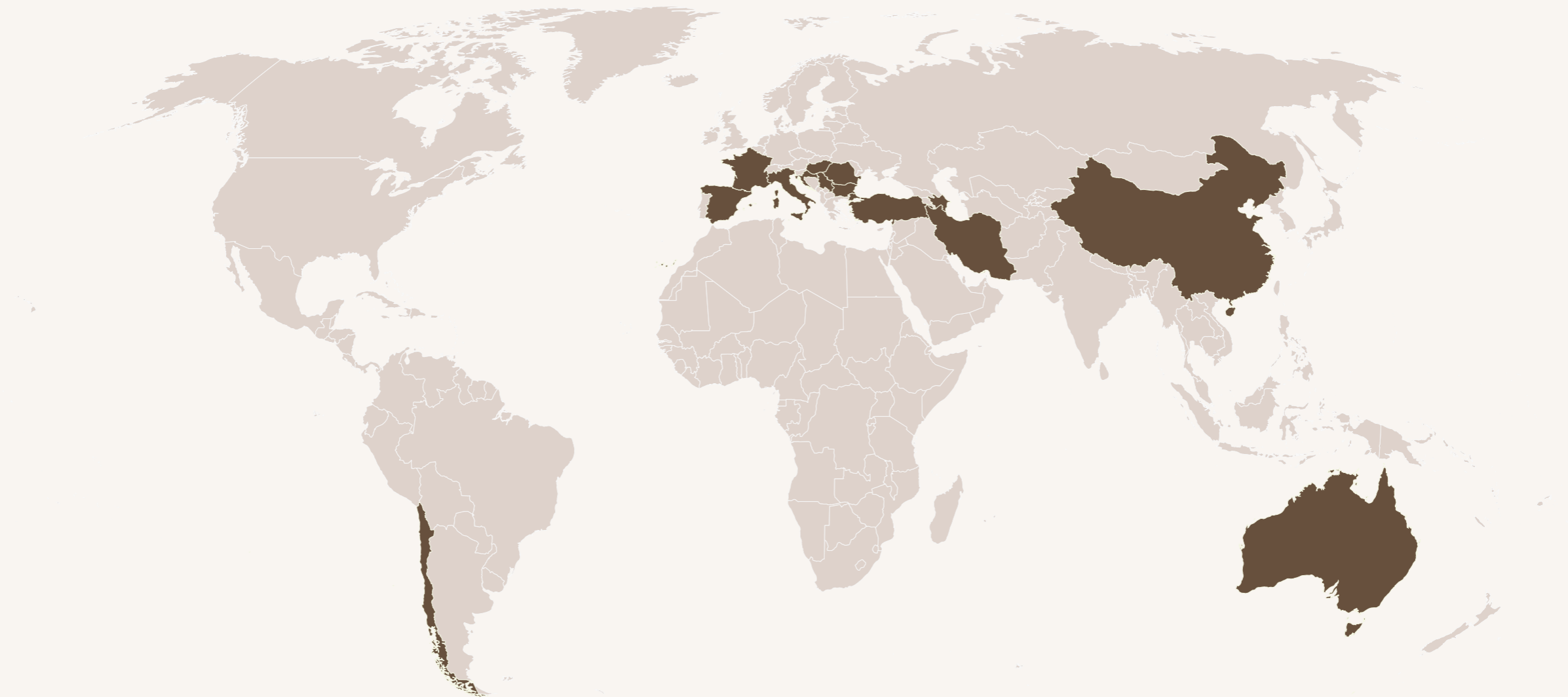
There is a myth that the best truffles are Italian or French. In reality, while Italy and France have great harvests some years, high quality truffles follow weather conditions - not national borders.

Depending on the season and the weather, they can be found all over the world, from the UK to Hungary to the Middle East, Australia and beyond.

## WHY TRUFO?

Instead of sourcing from just one place, we find the best truffles globally.

That means truffles of higher quality, more reliably and for more months of the year.





### FACT 3: SCIENCE IS HELPING TO PRESERVE TRUFFLES (TRUFO IS AT THE CUTTING EDGE)

State of the art preservation techniques have recently arrived that can extend the life of a truffle from weeks to months.

These newly refined processes can be used to freeze truffle slices and extend their life, without using any flavorings.



### WHY TRUFO?

We're using industry-leading preservation methods like freeze-drying to give fresh truffles a longer life in the kitchen, meaning chefs can take advantage of truffles for more of the year.



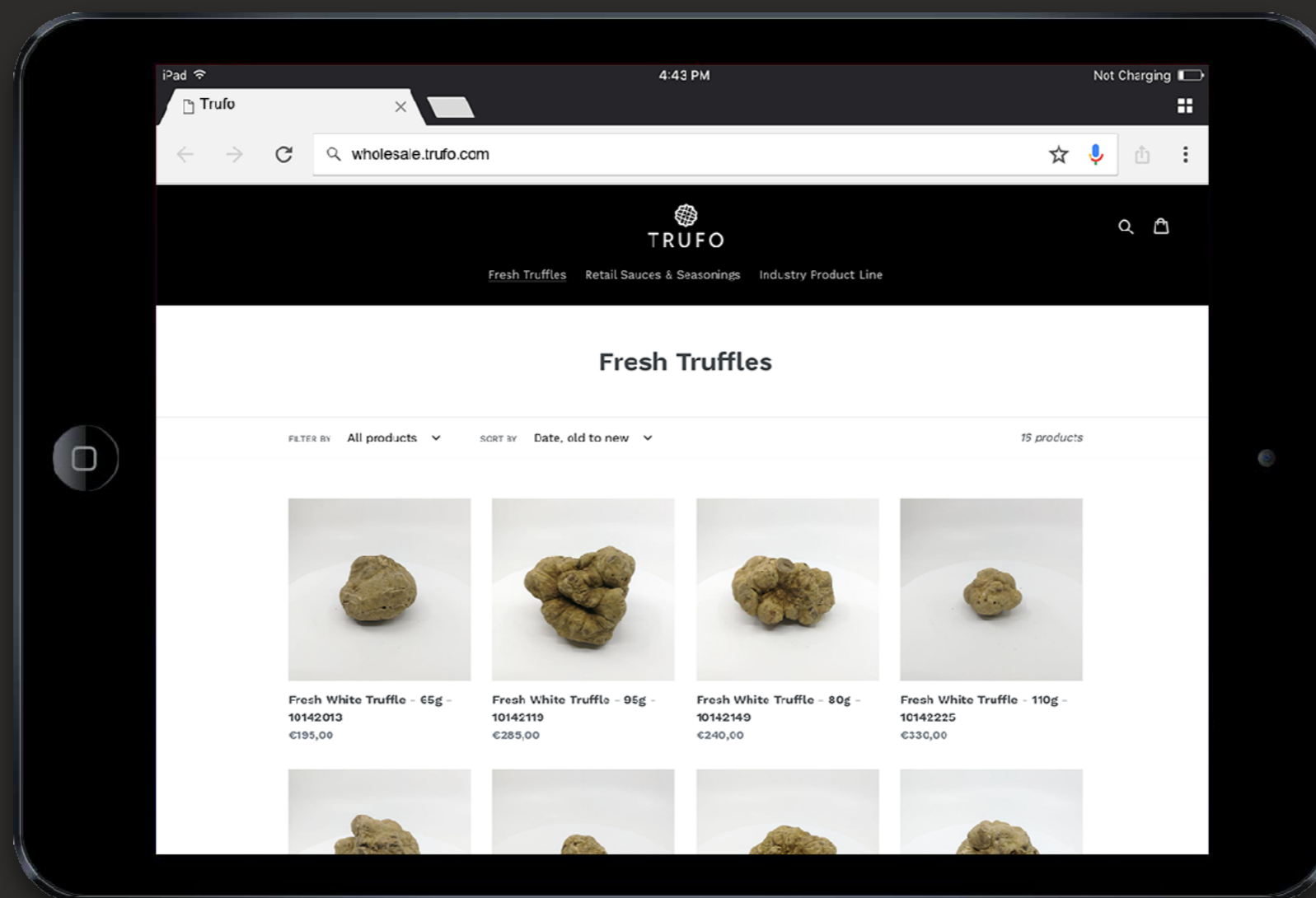
## FACT 4: FRESH TRUFFLES NEED TO BE USED VERY QUICKLY

For maximum flavor truffles should be used within 3-5 days. Any longer and they can lose up to half of their aroma. Within 14 days, a fresh truffle is no longer usable.

## WHY TRUFO?

Our worldwide network and advanced distribution chain means we have access to the freshest truffles.

This network combined with our cutting edge website, gives chefs access as quickly as possible after harvest and means better flavor and a longer shelf life.



## FACT 5: CHEFS ARE ALWAYS USING TRUFFLE IN NEW WAYS

From the finest Michelin Starred restaurants to more popular eateries, chefs are always trying to experiment and make their mark. Using truffles is a great way to add a unique flavor to a dish.

## WHY TRUFO?

Trufo quality is extremely consistent. The more reliable the flavor of the truffle, the more adventurous chefs can be with the other elements of the dish.





RETAIL

PROFESSIONAL

INDUSTRIAL

OUR GLOBAL RANGE OF PRODUCTS



RETAIL

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# TRUFO RETAIL

Bringing customers the authentic truffle experience

# **SAUCES AND SEASONINGS**



## BLACK TRUFFLE JULIENNE

Pure black summer truffles sliced julienne and dipped in the finest Spanish extra virgin olive oil.

Add a unique texture and flavor to simple pasta, egg or risotto dishes or elevate grilled meats to something outstanding.



## MINCED BLACK TRUFFLE

Finely chopped black burgundy truffles (*Tuber uncinatum*), olive oil and sea salt combine to create a simple but unique product.

This elemental ingredient can be used in multiple ways, from marinating or seasoning meat to adding directly to pasta dishes. Mix it with butter or mayo to create an excellent spread for your morning bruschetta.



## BLACK TRUFFLE TARTUFATA

Porcini and champignon mushrooms are vacuum-cooked at a low temperature to eliminate moisture and obtain an excellent, condensed and natural aroma. Burgundy truffles are added carefully until the flavours blend seamlessly. The result is a special blend that finds its place on toasts, meat dishes and pasta.



## TRUFFLE AND MOREL VELOUTÉ

Morel mushrooms are selected and cut along their caps in thin slices before to bring both taste and texture to this French classic. The finishing touch is the addition of black summer truffles, mixing the softness of the morel with the crunchiness of the truffle skin.

Perfect with grilled meat, fine stakes or liver pate, or simpler dishes such as bruschetta or focaccia. Best applied thick and enjoyed with gusto.



## MEDITERRANEAN XO SAUCE

The Mediterranean XO Sauce is our translation of the original Hong Kong taste, with a European twist. We've added premium ingredients like olives, artichoke, Parma ham and porcini mushrooms, as well as delicious sun-dried tomatoes from the south of Italy.

The burgundy truffle has a strong presence in the mix, and adds a hint of crunchiness. Best used to elevate pasta dishes or meats, but can be enjoyed simply on toast as well.



## TRUFFLE CARPACCIO

Pure black summer truffles sliced and dipped in the finest Spanish extra virgin olive oil. Simply add to egg dishes, pasta, risotto or meats for a powerful and moreish flavour and the unique visual appeal of finely sliced truffle.





## WHOLE TRUFFLES IN COGNAC

Carefully selected Black burgundy truffles, washed and preserved in cognac.

Designed to enhance dishes from pasta and risotto to grilled meat either. Slice and use as a garnish to show off the iconic truffle shape, or dice to add a unique texture.



## TRUFFLE OIL

The finest quality Arbequina extra virgin olive oil from Spain, infused with the aroma of the white truffle (Tuber Magnatum), this is an elemental truffle ingredient.

It's easy to make truffle butter, an egg dish or infuse it into mayo, sauces or sour cream, and it spices up a fresh salad, too, so you can even leave onion and garlic out. Sprinkle truffle oil on the salad, stir it and serve.



## TRUFFLE HONEY

The Acacia Honey used in this product is a typical Hungarian taste and texture, paired with the black burgundy truffle to achieve a long lasting taste.

We recommend it for goose and duck pates, and for seasoning hot and cold dressings. Use it to glaze roasted or grilled meat or to fill cakes or sweets. It is also ideal for breakfast meals, such as toasts, croissants, brioches, or add it as an extra on pancakes.



## BLACK TRUFFLE SEA SALT

There are sea salts, and there is the Maldon Salt. Its fine flakes are exceptionally moreish and with the addition of black burgundy truffles this product is something rather special.

Apply it to grilled vegetables, French fries, mashed potato or wherever you need an elevation of flavor.



## TRUFFLE EARTH

Crushed freeze-dried burgundy truffles and sea salt to elevate your appetizers or main courses.

A fine powder with a crunchy texture it's fantastic sprinkled on egg dishes, meat or pasta and adds aroma, taste and a visible element of truffle, with a little extra seasoning.



## BLACK TRUFFLE FLAKES

Thanks to a special drying technique, this product preserves the original taste of the truffle, paired with a fine and crunchy texture. These truffle slices can be stored on room temperature and used as you would use a fresh truffle slice. The taste is immediate and long lasting, so you can get through the off-season periods and never miss the original, true truffle pleasure you are used to.

Try wherever you'd use fresh truffle, be it with eggs, pasta butter, risotto, cheese or potatoes.

# **DUCK AND GOOSE SPECIALTIES**



## NATURAL DUCK FOIE GRAS BLOCK

The term 'duck liver block' refers to the way a 100% fattened liver product is processed. Unlike entier products, the spices are completely processed with the liver so the taste and texture will be even.

Refrigeration takes place in trapezoidal plastic terrine molds - after which the liver regains its former block character. Block terrines are fresh products, they can be easily sliced out of their box and served nicely.



## TOKAJ WINE DUCK FOIE GRAS BLOCK

Fine pate, with aged Tokaj Wine. The liver takes on the unique flavour profile of the tokaj wine, while its rich characteristics have the punch to shine through.

A sophisticated and decadent flavor profile to elevate your dish.



## BLACK TRUFFLE DUCK FOIE GRAS BLOCK

The velvety texture of the duck liver and the extraordinary intensity of the truffle together. It offers a unique experience. We recommend this chilled, fresh form of our products to those who buy for home consumption.

The truffle block is a fattened duck liver product - so it can easily be used as a cold dish, appetizer, main course, but also as a kitchen ingredient: duck liver mousse or foam, cream, toppings or decorations, and countless others. It is a miracle itself with its engraving and truffles hidden in its veins.



## NATURAL GOOSE FOIE GRAS BLOCK

The term 'duck liver block' refers to the way a 100% fattened liver product is processed. Unlike entier products, the spices are completely processed with the liver so the taste and texture will be even.

Refrigeration takes place in trapezoidal plastic terrine molds - after which the liver regains its former block character. Block terrines are fresh products, they can be easily sliced out of their box and served nicely.



## TOKAJ WINE GOOSE FOIE GRAS BLOCK

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## BLACK TRUFFLE GOOSE FOIE GRAS BLOCK

Fine pate, with French Black Truffle (Tuber Melanosporum). The liver takes on the unique flavour profile of the black truffle, while its rich characteristics have the punch to shine through.

A sophisticated and decadent flavor profile to elevate your dish.



## NATURAL GOOSE FOIE GRAS ENTIER

Selected goose liver pieces with basic spices, marbled texture, all the flavors of goose liver.

Recommended in medium-thick slices with fresh bread or brioche, red or white wine. It can be consumed as an appetizer, as a topping, be it the decoration of dishes or the main course itself.



## TOKAJ WINE GOOSE FOIE GRAS ENTIER

Carefully selected pieces of goose liver are marinated in Tokaji aszú with acacia honey and then shaped together with the marinade in jars. French experience, made with high quality ingredients.

For consumption, we recommend taking the whole liver out of the glass. This can be more easily accomplished by keeping the cold glass under warm water for a short time before opening it, and if necessary, by carefully cutting it around. The liver is nicely sliced with a thin-bladed knife dipped in lukewarm water. Fresh brioche or crispy bread go best with it - and of course a glass of Tokaji.



## BLACK TRUFFLE GOOSE FOIE GRAS ENTIER

Goose liver and truffles: unsurpassable together. The black truffle is evident in the marbled veins of the carefully selected pieces of the majestic goose liver.

Slice gently. We eat it with fresh bread, as an appetizer or main course, but it is also a particularly good choice as an ingredient in mousses and creams.

# TRUFFLE SPIRITS







RETAIL

PROFESSIONAL

INDUSTRIAL

# TRUFO PROFESSIONAL

Enhancing the creative vision of chefs



**FRESH TRUFFLES**

Today white truffles remain impossible to cultivate. This means white truffles are very rare and hard to find.

Along with their exceptional aroma and taste, this means that white truffles are one of the most expensive food items in the world.

Beyond the classic white truffles, Trufo also has access to other rare and exciting varieties. One of these is the Honey Truffle, which brings a unique earthy sweetness to any dish.

Black truffles can be cultivated and are grown all over the world.

They still command luxury level pricing because of their sought after aroma and flavor, as well as their difficulty in transporting and short shelf life.

### GARLIC TRUFFLES



Tuber  
Macrosporium

### BURGUNDY TRUFFLES



Tuber  
Uncinatum

### PÉRIGORD TRUFFLES



Tuber  
Melanosporum

### SUMMER TRUFFLES



Tuber  
Aestivum

### WHITE TRUFFLES



Tuber  
Magnatum

### HONEY TRUFFLES



Mattirolomyces  
Terfezioides

# **SAUCES AND SEASONINGS**



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## BLACK TRUFFLE TARTUFATA

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The burgundy truffle has a strong presence in the mix, and adds a hint of crunchiness. Best used to elevate pasta dishes or meats, but can be enjoyed simply on toast as well.



## TRUFFLE DUST

Finely crushed freeze-dried burgundy truffles and sea salt to elevate your appetizers or main courses.

A fine powder with a crunchy texture it's fantastic sprinkled on egg dishes, meat or pasta and adds aroma, taste and a visible element of truffle, with a little extra seasoning.



## TRUFFLE EARTH

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## FREEZE-DRIED BLACK TRUFFLE SLICES

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## WHITE TRUFFLE SEA SALT

There are sea salts, and there is the Dorset Salt - its fine flakes are deeply morish. With the addition of Istrian white truffles, this product elevates any dish to something exceptional.

Apply it to grilled vegetables, French fries, mashed potato or wherever you need an elevation of flavour.



## BLACK TRUFFLE SEA SALT

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## TRUFFLE OIL

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RETAIL

PROFESSIONAL

INDUSTRIAL

**TRUFO INDUSTRIAL**  
Quality Innovation Scale



## STATE OF THE ART PRODUCTION

Our world class production facility was purpose-built near to the source of some of our primary materials, local product expertise and excellent European and global transport links.

With Trufo you benefit from both quality and scale, without compromise.



## GLOBALLY RECOGNISED CERTIFICATION

We're using industry-leading preservation methods like freeze-drying to give fresh truffles a longer life in the kitchen, meaning chefs can take advantage of truffles for more of the year.





## 1. PRESERVED CANNED TRUFFLES

We have experience in a wide range of long lasting truffle products, including:

- Truffle Brisure
- Truffle Carpaccio in Brine
- Truffle Cubes 5x5x5
- Truffle Cubes 8x8x8
- Black Truffle Sauce
- Truffle Carpaccio in Oil
- Truffle Carpaccio in Brine



## 2. FREEZE-DRIED TRUFFLES

For a soft texture that absorbs humidity instantly, our world-class freeze-drying process is the right solution. Our technology allows us to produce exceptional products in all shapes and particle sizes.

Some examples are:

- Black Truffle Slices
- Black Truffle Powder
- Black Truffle Particles 2-4mm
- Black Truffle Particles 5-8mm
- Truffle Earth
- Truffle Dust



## 3. AIR-DRIED TRUFFLES

Our more traditional and economical air-dried range is also available in all shapes and particle sizes and includes:

- Black Truffle Slices
- Black Truffle Particles 2-4mm
- Truffle Powder



#### 4. FROZEN TRUFFLES

We can offer frozen products including:

- Summer Truffles (8-15g and 'First Class')
- Black Summer Truffle Slices - 8mm
- Custom solutions



#### 5. TRUFFLE AROMAS AND NATURAL ESSENCES

Using sophisticated infusion processes, we have capabilities in Truffle Oils and Truffle Aromas, both synthetic and natural.



TRUFO

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