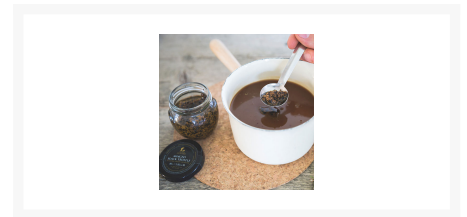




Truffle Hunter Minced Black Truffle

Product Images



Description

Truffle Hunter mince and preserve their fresh truffles at the height of the season when they are at their most flavourful. Their preservation process extends the life of the truffle by as much as 18 months. This allows you to enjoy the incredible taste of truffle at any time of year. Use sparingly on Bruschetta, or Egg based dishes. Beat into Wild Mushroom Risotto to finish or mix with cream cheese to make amazing canapes.

Additional Information

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| SKU | 91018 |
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| About Producer | We are passionate about sourcing the best seasonal fresh truffles for our customers who are as excited about flavour as we are. We're proud to supply food-lovers around the world with a range of truffle products to relish every day. |
| Directions for use | Use this Minced Black Truffle straight from the jar to add depth to any dish. Try blending into risotto, stirring into gravy or garnishing meat. |
| Accreditation, Certification and Assurance Schemes | SALSA (Safe & Local Supplier Approval) |
| Energy (Kcal) | 314.0000 |
| Energy (KJ) | 1295.0000 |
| Fat | 29.0000 |
| of which saturates | 4.2000 |
| Fibre | 9.7 |
| Ingredients | Black Truffles (75%), Extra Virgin Olive Oil, Salt, Black Truffle Flavour |
| Brands | Truffle Hunter |
| Dietary & Lifestyle | Suitable for vegetarians, Suitable for vegans, Lactose Intolerant, Kosher Approved |
| Protein | 5.7000 |
| Salt | 0.1 |
| Size | 80g |
| Pack Size | 6 |
| Storage Instructions | Store in a cool, dry place, away from direct sunlight. |

