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Truffle Cream Tips

WHITE TRUFFLE CREAM

The garlicky flavor of White Truffle goes well anywhere you could see using garlic and butter: Stir into mashed potatoes, mac 'n' cheese, or a cream sauce for an absolutely decadent enhancement.

You can also stretch it by mixing with Extra Virgin Olive Oil – 1 part truffle cream to 3 parts EVOO. Perfect for drizzling over a steak, salmon, scallops, roasted veggies – or tossing with pasta or risotto.

Amaze your friends with this unexpectedly delicious DESSERT: Layer 1 part truffle cream to 3 parts chocolate bars inside 2 round slices of baguette. Grill until the outside is toasty, and the chocolate has melted. Mmmm...!

TO STORE:

Keeps in the FRIDGE up to 5 weeks after opening: using a clean spoon, smooth down the top, add a layer of extra virgin olive oil as a sealant, and refrigerate. (Don't forget to use that now-flavored oil the next time you enjoy your Truffle Cream!)

Store in the FREEZER for months: scoop into a Ziploc freezer bag. Flatten out, then mark a grid pattern with your finger, and freeze. Break off squares as needed.

BLACK TRUFFLE CREAM

Use Black Truffle wherever its earthy, mushroomy flavor is called for: sautéed mushrooms, stuffings for pork or omelettes, pastas, risotto, squash dishes, and hearty seafood, like salmon and swordfish.

Stir a bit into a tomato sauce for extra complexity, add to pasta with mushrooms and kale, use it to finish a wine or cream sauce and spoon over steak or pork chops.

TO STORE:

(See storage tips for White Truffle cream)

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Sauces & Pestos

GENERAL USAGE SUGGESTIONS:

These sauces are wonderful tossed with pasta, spread on crackers, served over egg dishes and layered into a grilled cheese or chicken sandwich!

BLACK TRUFFLE PESTO GENOVESE or PESTO GENOVESE

Mix with extra virgin olive oil, then drizzle over fresh tomatoes and Mozzarella. Sprinkle a bit of our 10 year Riserva Balsamic vinegar and enjoy! Amazing mixed into scrambled eggs, or with a seafood pasta salad (with shrimp, bay scallops, and colorful peppers), or a chicken pasta salad – with our Grilled Sundried Tomatoes and some crisp veggies.

TRUFFLED RED PESTO

The sweet, sundried tomatoes in this pesto make it wonderful with sharp cheeses, or as a sauce for mini pizzas. Layer it with Pecorino cheese in a chicken breast, or use it to top a Feta-stuffed burger.

PEPPERS & EGGPLANT PATE

This smooth, creamy combo of roasted eggplant and sweet peppers is a tasty topping for an omelet, tossed with fajitas, or served with toasty Focaccia and antipasto. Blend with Greek yogurt for a terrific veggie dip!

SICILIAN CAPONATA

We love this traditional sauce of chunky eggplant, green olives, tomato sauce and capers atop grilled chicken, pork, or fish! Also great in a baked potato or on some grilled veggies, on eggs, and with pita chips and hummus.

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