

\$10 GROUND SHIPPING for Online Orders over \$99!

www.TruffleQueen.com



## Truffle Honey Tips

### BLACK TRUFFLE HONEY

The earthy flavor of Black Truffle Honey is delicious over cheeses, squash dishes, root vegetables (like glazed carrots) and as a glaze for pork and salmon. Also great drizzled over polenta, cornbread or grilled corn. Try it on grilled peaches too!

### WHITE TRUFFLE HONEY

White Truffle Honey has a lighter profile, making it perfect to drizzle over fruits, cheeses and nuts or for a glaze on chicken or fish. Try it over apple or pear tarts or peaches filled with goat cheese. And of course, cheesecake!

## Truffle Condiments

### WHITE TRUFFLE MUSTARD

White truffle-infused olive oil's flavor promotes a more mellow mustard up front, with a tail-end kick! Great for salmon, charcuterie plates, stirred into a tuna salad, deviled eggs, potato salads and crab cakes!

### BLACK TRUFFLE MUSTARD

Black Truffle Mustard - the bite of Dijon mustard seeds, finishing with the earthiness of black truffles. Perfect with paté and cornichons, prime rib, grilled meats, sandwiches and BBQ.

### WHITE TRUFFLE HONEY-MUSTARD

The unmistakable scent of white truffles, combined with mustard and delicate, sweet honey... Serve on club sandwiches, ham, chicken, salmon, BBQ and veggies.

### BLACK TRUFFLE BALSAMIC KETCHUP

Serve with classic American fare: burgers, hot dogs, sausages & fries for a delicious, truffle twist! **TIP:** You'll love it on meatloaf!

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# Truffle Salt Tips

## 10% BLACK TRUFFLE SALT

Our exceptional 10% concentration Black Truffle Salt has DOUBLE (or even TRIPLE) the truffle found in most other truffle salts. We call it, "Truffle **KABOOM!**"

Use just a sprinkle as *afinishing* salt on fresh tomatoes, avocado toast, French fries, grilled veggies, steaks, fish or anything off the grill. And don't forget POPCORN!

**TIP:** Put about a tablespoon of Truffle Salt into a one-holed shaker (like our adorable, ceramic Pike Place Piggies), or use a regular shaker that you've blocked off all but one hole with scotch tape from the underside of the lid. This way, you'll use just the teeny tiny bit that's needed and you won't contaminate your salt with oil from your fingers or...saliva!

# Truffle Oil Tips

## WHITE TRUFFLE OIL

Use White Truffle Oil anywhere you could see yourself using garlic and butter: mashed potatoes, pasta with cream sauce, cream soups (like potato-leek or chowder), steaks and vegetables. Put some in melted butter for the best popcorn ever!

## BLACK TRUFFLE OIL

Black truffle's wonderful earthiness adds a lovely depth to tomato sauces, mushroom dishes, stews, root veggies, squash dishes, lentil soup and even chili.

**Remember:** These are *finishing* oils - just drizzle a wee bit on your food right before serving!

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