



La Madia Regale **Black Truffle Carpaccio**

黑松露切片



Ingredients: Black truffle (Tuber aestivum Vitt.).

truffle juice, salt. Shelf I ife: 36 months

Size: 100a

Serving size: One tablespoon

Preservation: Once open refrigerate consume within a few days.

Description: Thin slices of black truffle, ideal to garnish your truffle dishes or to add a fancy touch

to your recipes.

Suggestions for use: Drain the preserving liquid: keep it aside, using it to enhance your recipes; add directly to your recipe at the end of preparation. For best result and a stronger flavour add a drizzle of Black Truffle Olive Oil.

Particularities: Truffles are relatively rare and they are one of the most expensive product in the world, since their growth depends on seasonal and environmental elements. Italy is one of the world's largest producer and exporter of truffles, where can be found all kinds of truffles used in gastronomy.





BLACK TRUFFLE

CARPACCIO



Buffalo mozzarella with black truffle 水牛芝士沙拉配圣女果和黑松露

原料: 黑松露, 松露汁, 食用盐

保质期: 36个月 **规格:** 100克 分量・一祭勺

保存:冷藏保存、开封后尽快食用

介绍: 黑松露切片, 与主料为松露的食物完美搭配

食用建议: 沥干水分,直接添加在主料为松露的食 物中。不需要烹制,加入黑松露橄榄油之后口感更 加浓郁。

特殊性: 松露非常稀少, 也是世界上最昂贵的食品 因为他们的增长取决于季节和环境要素。 意大利是世界上最大的松露生产商和出口商、在那 里可以找到各种各样的用于烹饪的松露产品。

卡路里	10克
脂肪卡路里	0 克
总脂肪	0,5克
反式脂肪	0克
饱和脂肪	0 克
胆固醇	0 毫克
钠	25 毫克
总糖类	1 克
纤维	0 克
糖	1 克
蛋白质	1 克

















