



## La Madia Regale **Black Truffle Pearls**

黑松露珍珠酱



Ingredients: Water, Truffle juice, Black Truffle (Tuber aestivum Vitt.), Alginate, Cuttlefish ink (allergen), Salt, Natural flavors. It may contain traces of shellfish

Shelf Life: 36 months

Size: 100a

Serving size: One tablespoon

Preservation: Once open refrigerate and consume within a few days.

**Description:** Smooth feeling black truffle bubbles.

Suggestions for use: Ideal for tarts to garnish and season your dishes (Serving size: 1 tbsp, 16g). Excellent as 'Aperitivo' in a glass of Spumante or Prosecco (Serving Size: ½ tbsp. 8g). 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.

NUTRITION FACTS	
Calories	0,32 g
Fat. Cal.	0 g
Total Fat	0 g
Trans Fat	0 g
Sat. Fat	0 g
Cholesterol	0 mg
Sodium	24 mg
Total Carb.	0,05 g
Dietary Fibers	1 g
Sugars	0 g
Protein	0,02 g







Soft Boiled Eggs with Black Truffle Pearls 水煮蛋和松露珍珠

原料:水、松露汁、黑松露、海藻酸、墨鱼(过敏 原)、盐。可能包含贝类痕迹。天然调味料。

**保质期:** 36个月 **规格:** 100克 **分量:** 一餐勺

保存:冷藏保存,开封后尽快食用。。

介绍:口感平滑的黑松露珍珠。。

**食用建议**:可以做成松露松或是搭配时令菜品(一 餐勺、15克)。搭配意大利苏打白葡萄酒或是普罗

塞克葡萄酒(半个餐勺,8克)。

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。



