



**White Alba Truffle
and Italian Truffle Specialties**

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About us

Since 1975 we have been contributing to the development of gastronomic creativity.

*We proudly hail from Alba, and this has led us to envision **Truffle** in unconventional forms, styles and use.*

An ingredient that was placed “on” tagliatelle pasta, but that we have put “inside” it.

A product that could only last for a few days, and that we have freeze-dried. Something savored by few, so we provided it for everyone to enjoy in all occasions: from refined gourmet dishes to simple moments of pleasure.

*The excellent management of production and processing has enabled us to establish a special bond with the world of haute cuisine, which we help innovate through constant **research and development** in our artisan laboratories.*

Past and future come together according to Tartuflanghe’s vision: a genuinely authentic truffle, the true and unique expression of the most suitable area for truffle growing in the world.

“We innovate culinary creativity, creating new ways for consumption,,



Our history

Giuseppe Montanaro was born in 1939 in Lequio Berria, a small town in the greenest heart of the Langhe. Cooking is Beppe's vocation, and the Hotel Savona in Alba was where he worked his magic experience. Beppe's curiosity and his desire to get involved pushed him beyond the horizons of the Langhe. At the age of eighteen, he worked as a cook on cruise ships. First on the Nassau, then on the Princess Patricia, followed by the Victoria and the Riviera. A life filled with adventures and qualified professional experience.

Equipped with the experience gained at sea, Beppe returned to his childhood hills. In 1968 he opened his restaurant "Da Beppe", located in the historic center of Alba, the capital of the Langhe, which was starting the journey to becoming the queen of the prized White Truffle and fine food and wine. Here, Beppe met Domenica who would become his wife and support him during the growth of the restaurant and, a few years later, the establishment of Tartuflanghe. Shortly "Da Beppe" conquered a loyal following. The renowned Michelin guide indicated it as a reference point for truffle and mushroom enthusiasts.



The success of the restaurant and the growing demand for truffles led Beppe and Domenica to develop a new business idea: establishing **Tartuflanghe in 1975 in Piobesi d'Alba**.

Since then, our passion for this local ingredient, the **Alba White Truffle**, has prompted us to create other products weaved with exceptional synergy, yet still faithful to tradition.

Our products, from salty to sweet ones, have been **awarded in major international competitions**.

"The taste of tradition is always a new flavor,,



If you say «Truffle», you think of Alba, it's natural

The hills around the capital of the Langhe have always represented the world's most important treasure chest of the «diamond of the earth», the **White Truffle** (*Tuber Magnatum Pico*) also named after Alba.

Cuisine and nature, purity and art, fruits of the earth and man's hard work. A bond also recognized by UNESCO, which declared the **hills of the Langhe** as a **World Heritage Site** in 2014.

Truffle terroir

The Langhe has always been the ideal habitat for the growth and development of fine truffles: **Alba White Truffle**, the best in the world.

The **Alba White Truffle** is the most prized in the world for intensity, richness and complexity of aromas: over 120 aromatic molecules that blend in perfect balance and, depending on which trees they grow under, reveal varying hints of bush and artichokes, garlic and hay, very delicate notes of honey and hazelnut, but also moist earth and spices.

"Tartuflanghe is rooted in this extraordinary land, where spontaneity and technique have reached perfection in the cultivation of Truffle,,



The sustainable vision

We cultivate more than 30 hectares of truffle grounds in Langhe, Roero and Monferrato: a bountiful woodland that we meticulously take care of through modern forest management techniques, innovative soil management, mapping and analysis, and the protection of truffle ecosystem.

A green lung that has become the center of our most important and visionary project, one of its kind in Italy: to be the first to guarantee a transparent and traceable truffle supply chain, from the spore to the table.

The commitment to forest management and the protection of the Alba White Truffle's natural environment are translated into concrete actions ensuring the sustainability of our production process.

All of our production plants are powered by photovoltaic systems, and the remaining energy that is purchased exclusively comes from renewable resources.

“The knowledge about truffle has led us to the roots of our endeavor: the wooden heritage of the Langhe.”

100% RENEWABLE ENERGY

Our energy supply comes from 100% renewable sources.

TRACEABLE WHITE TRUFFLE

We take care of maintaining and safeguarding the woodland property, to create a rational, traceable and guaranteed truffle cultivation. A traceable White Truffle, from the spore to the table, thanks to a QR Code for each truffle that leads to a virtual tour of our truffle grounds.



Rethinking Truffle

It takes courage, determination, and a bit of madness. But also, constant commitment to product innovation, yet fully respecting the raw material.

This is how Tartuflanghe's most visionary recipes came to be: capable of completely changing the use of truffles in cooking.

Tartufissima®, the first truffle pasta. Made according to the most traditional Langhe egg pasta recipe, the "tjarin", Tartufissima was awarded as Best New Product of the Year during the 1992 Fancy Food Show in New York.

Truffle can be envisioned in forms and ways that used to be considered unimaginable, enjoyed in every part of the globe, without yielding to the whims of seasonality.

Truffle Perlage® is the spherified truffle made by extracting truffle juice and transforming it into spheres similar to caviar. A product awarded at the Grand Prix Tendances et Innovation in Paris as the best innovative product in the world.

NoH2O® Freeze-dried truffle is the most advanced system for the natural preservation of precious truffles in the world: a cryodesiccation process capable of maintaining the organoleptic, nutritional and aromatic characteristics of fresh truffle which

releases its scent once rehydrated, as if it was freshly picked.

Avant-garde processes such as spherification, encapsulation and freeze-drying are some of the production operations at the foundation of the new Tartuflanghe products, certified Italian specialties that are surprisingly versatile, with pure flavors and different shapes.

This philosophy leads Tartuflanghe ambition: to offer everyone the essence of flavor, because excellent flavors are not a privilege, but a moment of absolute pleasure that must be shared with everyone.

Creativity is innovation

For us, innovating means looking carefully at the final result, catching the perfection in the worked material.

“Truffle is not invented, but it can be re-imagined, transporting the essence of its scent beyond the frontiers of flavor.”



Controlling quality

Over 100 recipes, 10,000 kg of processed truffles and more than 40 million Trifulòt produced every year.

We create everything. From the production of egg pasta, sauces and condiments to the processing of hazelnuts and chocolate, as well as the recent addition of new technology for freeze-drying, a process that we personally oversee.

Analysis and control of quality and transformation processes, meticulous verification of food safety and packaging, selecting suppliers based on safety measures and meticulous management of the entire supply chain, **from the ground to the table.**

Tartuflanghe's **international certifications** are the fulfillment of our commitment to healthy, safe products that respect international rules and regulations: we ensure that you can free your culinary imagination without worries.

Manual skills, technology and constant research

Tartuflanghe allocates vast resources for the development of new products and for a team exclusively dedicated to **Research & Development**: an experimental kitchen where the recipes of the future are made, a place of cultural interaction where **technical experts and Michelin-starred chefs work together.**

Here we learn to interpret flavors and taste our visions, continuously challenging ourselves: adding ingenuity to tradition by contributing to the creativity of contemporary gastronomy.

“The essence of flavor begins by ensuring its safety”



Truffle snacks and aperitif

Delicious and sophisticated, the Tartuflanghe snack line is perfect at aperitif time, for snacking on the move or for travel retail.

Our Chips, which won the innovation product award at the ISM in Cologne, and the Truffle Snacks, our latest taste innovation, are daring and the perfect choice for anyone, anytime, anywhere.

The wonderful world of truffles for all: we have used just a few, simple and carefully chosen ingredients to create our most popular, imaginative and exciting creation, from Truffle Snacks to recipes in jar.





WHITE TRUFFLE CHIPS

(*Tuber magnatum Pico*) 100 g

- New recipe with freeze-dried White Truffle (*Tuber magnatum Pico*).
- Excellent for a gourmet aperitif, with a sparkling wine or with a glass of red wine.
- With natural flavor.

PRODUCT	WHITE TRUFFLE CHIPS	
WEIGHT	100 g	
COD.	TL08PTB02	
UNITS/CASE	9	



HONEY MUSTARD AND WHITE TRUFFLE CHIPS

(*Tuber magnatum Pico*) 45 g / 100 g

- An original recipe that combines the sweetness of honey to the mustard with the unique taste of White Truffle.
- They go perfectly with meat and fish burgers or with vegetables dips.

PRODUCT	HONEY MUSTARD AND WHITE TRUFFLE CHIPS	
WEIGHT	45 g	100 g
COD.	TL08PS001	TL08PS002
UNITS/CASE	18	9



TRUFFLE CHIPS

(*Tuber aestivum Vitt.*) 25 g / 45 g / 100 g

- 45g and 100g bags: thicker than regular chips, crunchy and fried only in olive oil and sunflower seeds oil.
- 25g bag: new packaging for vending machines and for horeca (mini-bar).
- Excellent as basis for canapés or tapas.

PRODUCT	TRUFFLE CHIPS		
WEIGHT	25 g	45 g	100 g
COD.	TL08PT003	TL08PT001	TL08PT002
UNITS/CASE	24	18	9



PESTO CHIPS

45 g / 100 g

- The taste of a unique chip enriched by our pesto, one of the most typical ingredients of the Italian cooking tradition.
- Our Pesto powder is a freeze-dried condiment that keeps all freshness of its ingredients: PDO Genovese Basil, PDO Parmigiano Reggiano cheese, Pecorino cheese Fiore Sardo, pine nuts and Vessalico garlic.
- Excellent on their own, we recommend them also as pairing with caprese salad, to cheese boards or to enrich the aperitifs.

PRODUCT	PESTO CHIPS - WITH PESTO POWDER	
WEIGHT	45 g	100 g
COD.	TL08PP001	TL08PP002
UNITS/CASE	18	9





TRUFFLE BREADSTICKS (Tuber aestivum Vitt.) 120 g

- A recipe that enhances two symbols of Piedmont region: the breadstick, a typical product of our bakery tradition, and the Truffle, an excellent fruit of our woodlands.
- Excellent with cold cuts, meat, cheese, salads, soups or to accompany aperitif.

PRODUCT	TRUFFLE BREADSTICKS
WEIGHT	120 g
COD.	TL08GT001
UNITS/CASE	24



TRUFFLE SNACKS

Hazelnuts, Corn, Cashews and Almonds coated with Truffle Juice 50 g



- Roasted corn grains, almonds, cashews and hazelnuts covered with a thin layer of truffle juice.
- A pop and original snack.
- Ideal as aperitif. Excellent to enrich salads, tartare and noodles.

PRODUCT	HAZELNUTS COATED WITH TRUFFLE JUICE
WEIGHT	50 g
COD.	TL08N0001
UNITS/CASE	7

PRODUCT	CORN COATED WITH TRUFFLE JUICE
WEIGHT	50 g
COD.	TL08MA001
UNITS/CASE	7

PRODUCT	CASHEWS COATED WITH TRUFFLE JUICE
WEIGHT	50 g
COD.	TL08NA001
UNITS/CASE	7

PRODUCT	ALMONDS COATED WITH TRUFFLE JUICE
WEIGHT	50 g
COD.	TL08MD001
UNITS/CASE	7



TRUFFLE BITE Mini breadsticks with Truffle (Tuber aestivum Vitt.) 30 g / 100g

- Delicious as snack and as aperitif.
- The coarse salt on top enhances the truffle taste and makes the breadsticks an excellent product to accompany salads, cold cuts and soups.

PRODUCT	TRUFFLE BITE - Mini breadsticks with Truffle	
WEIGHT	30 g	100 g
COD.	TL08TB001	TL08TB002
UNITS/CASE	7	12



HOT & SPICY TRUFFLE SNACK Spicy dried nuts mix and corn coated with Truffle Juice 50 g

- Spicy mix of roasted cashews, hazelnuts, almonds and corn grains covered with a thin layer of truffle juice.
- A hot and spicy snack for a tasty experience that challenges the taste buds.
- The pleasant smoky note of Chipotle combined with Truffle juice makes this snack ideal to accompany cocktails, beer and sparkling wines.

PRODUCT	HOT & SPICY Spicy dried nuts mix and corn coated with Truffle Juice
WEIGHT	50 g
COD.	TL08AMNP1
UNITS/CASE	7



APERITUBER® Savoury Biscuits with Truffle (Tuber aestivum Vitt.) 70 g

- A Truffle snack for anytime of the day.
- Excellent with salads, soups or to accompany cold cuts, cheese and vegetables.

PRODUCT	APERITUBER® Savoury biscuits with Truffle
WEIGHT	70 g
COD.	TL08AP001
UNITS/CASE	12



Truffle snacks and aperitif



OLIVE AND TRUFFLE SAUCE (*Tuber aestivum* Vitt.) 90 g / 180 g

- Delicious and tasty spread. It can be used also as a condiment for pasta, meat and fish or as an ingredient for your salads.
- Well balanced taste: truffle and all other mediterranean ingredients are well distinguishable and balanced.
- Italian Truffle

PRODUCT	OLIVE AND TRUFFLE SAUCE	
WEIGHT	90 g	180 g
COD.	TLO2AN005	TLO2AN002
UNITS/CASE	6	6



ANCHOVY FILLETS in olive oil WITH TRUFFLE (*Tuber aestivum* Vitt.) 90 g

- Ancient recipe of the Langhe cooking tradition: anchovies have been part of the Piedmontese culinary tradition since ancient times, since through the Salt Road they came in the Langhe area preserved under salt, in order to be proposed on the local markets.
- Premium ingredients: anchovy fillets 56%, Italian Truffle, olive oil, natural flavor.
- Delicious on toasted bread with butter or as a condiment for pasta dishes, vegetables, meat fillets or as basis for the preparation of tasty sauces.

PRODUCT	ANCHOVY FILLETS in olive oil with TRUFFLE	
WEIGHT	90 g	
COD.	TLO2AN001	
UNITS/CASE	6	



Artisan pasta and white truffle risotto

Our roots in the Alba region have led us to think about Truffles in new forms, contexts and uses. It used to be put “on top” of tagliatelle but we decided to put it “inside.”

The ecstasy of a flavour, the perfection of a colour, the joy of a perfect texture. Preparing food is the art of taking nature’s bounty to a whole new level of awareness.





The **FIRST TRUFFLE PASTA** ever produced in the world, invented by Tartuflanghe in 1990.

TARTUFISSIMA®

TAGLIATELLE PORCINI MUSHROOM and TRUFFLE 250 g

TAGLIOLINI BAROLO WINE and TRUFFLE 250 g

TAGLIOLINI SAFFRON and TRUFFLE 250 g
(*Tuber aestivum* Vitt.)

- Premium ingredients: Porcini mushrooms, DOCG Barolo wine and Saffron perfectly combined with Truffle.



PRODUCT	TARTUFISSIMA - MUSHROOM AND TRUFFLE
WEIGHT	250 g
COD.	TL05PA004
UNITS/CASE	12
PRODUCT	TARTUFISSIMA - SAFFRON AND TRUFFLE
WEIGHT	250 g
COD.	TL05PA006
UNITS/CASE	12

PRODUCT	TARTUFISSIMA - BAROLO WINE AND TRUFFLE
WEIGHT	250 g
COD.	TL05PA007
UNITS/CASE	12
PRODUCT	TARTUFISSIMA ASSORTED BOX
WEIGHT	3 Kg
COD.	TL05PA030
UNITS/CASE	12 = 4 units X 3 flavors



TARTUFISSIMA® N. 18 TAGLIOLINI EGG PASTA WITH TRUFFLE 250 g (*Tuber aestivum* Vitt.)

- Our most iconic product, an artisan pasta, hand shaped and hand packed in our pasta factory.
- A recipe with fine ingredients: Italian durum wheat semolina, fresh pasteurized eggs 20%, Italian Truffle 7%.
- Bronze-extruded and laminated pasta, cut by knives: a very special and elastic texture and an excellent holding up to cooking.
- The low drying process and the low humidity of the pasta guarantee a three-years-shelf life and an excellent yield: 4 servings for each box.
- A very thin pasta, it cooks in a few minutes (3-4 min. for tagliolini, 5 min. for tagliatelle).
- Vertical iconic packaging: ideal for gift boxes combined with wine (our packaging has the same height of a wine bottle).

TARTUFISSIMA® N. 19 TAGLIATELLE EGG PASTA WITH TRUFFLE 250 g (*Tuber aestivum* Vitt.)

PRODUCT	TARTUFISSIMA® 18 - Tagliolini with Truffle
WEIGHT	250 g
COD.	TL05PA002
UNITS/CASE	12

PRODUCT	TARTUFISSIMA® 19 - Tagliatelle with Truffle
WEIGHT	250 g
COD.	TL05PA003
UNITS/CASE	12



TAGLIOLINI EGG PASTA 250 g

- Artisan tagliolini egg pasta with Italian durum wheat semolina and 20% of fresh pasteurized eggs.
- Hand shaped and hand packed.
- A very thin pasta, it cooks in 3-4 minutes.



PRODUCT	TAGLIOLINI EGG PASTA
WEIGHT	250 g
COD.	TL05PA001
UNITS/CASE	12





TAGLIOLINI EGG PASTA WITH TRUFFLE

(Tuber aestivum Vitt.) 250 g

PRODUCT	TAGLIOLINI EGG PASTA WITH TRUFFLE
WEIGHT	250 g
COD.	TL05CE003
UNITS/CASE	15



TAGLIATELLE EGG PASTA WITH TRUFFLE

(Tuber aestivum Vitt.) 250 g

PRODUCT	TAGLIATELLE EGG PASTA WITH TRUFFLE
WEIGHT	250 g
COD.	TL05CE004
UNITS/CASE	15



TAGLIOLINI EGG PASTA

250 g

PRODUCT	TAGLIOLINI EGG PASTA
WEIGHT	250 g
COD.	TL05CE001
UNITS/CASE	15



White Truffle Risotto

WHITE TRUFFLE RISOTTO

(Tuber magnatum Pico) 250 g + 60 g

- A complete recipe for a rich and creamy risotto with White Truffle.
- Ready in 15 minutes, just adding water and salt.
- Freeze-dried condiment made by Tartuflanghe with Italian White Truffle.
- Recipe for 4 portions.

PRODUCT	WHITE TRUFFLE RISOTTO
WEIGHT	Rice 250 g - Condiment 60 g
COD.	TL06RI005
UNITS/CASE	9



Fresh Ravioli “al plin”



- The traditional Piedmontese ravioli called “al plin” (pinch) are small in size with a thin dough and a very tasty filling.
- Available in 500g and 1000g bags.
- Packaged in protective atmosphere. To be stored in the fridge.
- Shelf life from production date: 3 weeks.
- Available also frozen (shelf life 12 months).

RAVIOLI AL PLIN STUFFED with CHEESE FONDUE and TRUFFLE

(Tuber aestivum Vitt.) 500 g / 1000 g

PRODUCT	RAVIOLI AL PLIN - STUFFED with FONDUE CHEESE	
WEIGHT	500 g	1000 g
COD.	TL07PL003	TL07PL004
UNITS/CASE	10	5



RAVIOLI AL PLIN STUFFED WITH MEAT

500 g / 1000 g

PRODUCT	RAVIOLI AL PLIN - STUFFED with MEAT	
WEIGHT	500 g	1000 g
COD.	TL07PL001	TL07PL002
UNITS/CASE	10	5



RAVIOLI AL PLIN STUFFED WITH HERBS

500 g / 1000 g

PRODUCT	RAVIOLI AL PLIN - STUFFED with HERBS	
WEIGHT	500 g	1000 g
COD.	TL07PL005	TL07PL006
UNITS/CASE	10	5



Truffle condiments and sauces

Courage and determination, with a sprinkling of crazy.

This is the approach at the heart of our seasonings, excellence in certified Italian delicacies that wow with their variety of uses and purity of taste.

A vast and comprehensive product range that takes in the most balanced flavours, such as our Bouquet®, truffle butter, through to the most piquant flavours, such as our Spicy White Truffle Honey.





BOUQUET®
Condiment made of
TRUFFLE BUTTER
(Tuber aestivum Vitt.) 30 g / 75 g

- One of our best seller condiment: butter with 8% of Italian Truffle and a little bit of salt, with natural flavor.
- Very concentrated: use ½ teaspoon per serving, eventually dilute with regular butter.
- The product is unique for its uniformity: truffle and butter are well balanced and well blended.
- Excellent on toasted bread, in canapé and blinis, with pasta dishes, risotto, meat fillets, eggs, omelettes and vegetables.
- Can be stored out of the fridge until opening.



PRODUCT	BOUQUET® - TRUFFLE BUTTER	
WEIGHT	30 g	75 g
COD.	TL02C0001	TL02C0002
UNITS/CASE	12	6



PORCINI MUSHROOM AND TRUFFLE SAUCE
(Tuber aestivum Vitt.) 180 g

- Recipe with Porcini Mushrooms (18%), Italian Truffle and natural flavor.
- Excellent sauce for pasta dishes: for dry or fresh pasta, gnocchi, tortelli, risotto and polenta or for stuffed pasta.
- Tasty condiment for veal scaloppine and meat fillets or for eggs and potatoes recipes.



PRODUCT	PORCINI MUSHROOM AND TRUFFLE SAUCE	
WEIGHT	180 g	
COD.	TL02C0014	
UNITS/CASE	6	



PDO PARMIGIANO REGGIANO TRUFFLE CREAM
(Tuber aestivum Vitt.) 90 g / 190 g

- Best seller among our sauces. Delicate and tasty recipe with premium ingredients: PDO Parmigiano Reggiano 31%, Italian Truffle and natural flavor.
- Without preservatives, without fusion salts.
- Very versatile, excellent as a spread or condiment for short pasta, egg pasta, risotto, gnocchi, ravioli, vegetables, eggs, omelettes and vol-au-vent.



PRODUCT	PDO PARMIGIANO REGGIANO TRUFFLE CREAM	
WEIGHT	90 g	190 g
COD.	TL02SU002	TL02SU001
UNITS/CASE	6	6



PDO PECORINO ROMANO TRUFFLE CREAM
(Tuber aestivum Vitt.) 90 g

- Condiment with PDO Pecorino Romano cheese 17%, Italian Truffle and natural flavor.
- Without preservatives, without fusion salts.
- Delicious for pasta (gnocchi, ravioli, tortelli) or for filling crêpes, vol-au-vent, omelettes and vegetables.



PRODUCT	PDO PECORINO ROMANO AND TRUFFLE CREAM	
WEIGHT	90 g	
COD.	TL02SU007	
UNITS/CASE	6	





Food preparation made of
ACACIA HONEY WITH WHITE TRUFFLE
 (Tuber magnatum Pico) **40 g / 100 g**

- Acacia honey with freeze-dried Italian White Truffle and natural flavor.
- Excellent to accompany aged cheese (Parmigiano Reggiano, Pecorino, Cheddar, Gorgonzola and other blue cheeses).
- Delicious to glaze white meat (chicken, duck, goose), pork and lamb ribs.
- Try it with desserts like ice cream and pancake.

PRODUCT	ACACIA HONEY WITH WHITE TRUFFLE	
WEIGHT	40 g	100 g
COD.	TL02F0005	TL02F0006
UNITS/CASE	12	6



HOT & SPICY *Condiment*
WITH WHITE TRUFFLE HONEY
 (Tuber magnatum Pico) **40 g**

- In this product we have combined the acacia honey and freeze-dried Italian White Truffle slices with a mix of chili pepper extracts characterized by the smoky and bitter note of the Cayenne.
- An exquisite accompaniment to aged and blue cheese, the ideal condiment for creating salad dressing. It is also perfect for glazing or marinating pork, duck and chicken meat.
- Try it in your cocktail.

PRODUCT	HOT & SPICY Condiment with White Truffle Honey
WEIGHT	40 g
COD.	TL02FOP01
UNITS/CASE	6



HOT & SPICY
RED SAUCE WITH TRUFFLE JUICE
 (Tuber aestivum Vitt.) **140 g**

- Tasty spicy sauce made with tomato, sweet and spicy peppers and summer Truffle juice.
- Excellent to accompany grilled meat, meatballs, hot dog, fried or baked potatoes, chips, nachos and finger food.

PRODUCT	HOT&SPICY RED SAUCE with TRUFFLE JUICE
WEIGHT	140 g
COD.	TL02SA010
UNITS/CASE	6



HONEY MUSTARD AND WHITE TRUFFLE
 (Tuber magnatum Pico) **100 g**

- A delicious and balanced recipe: the acacia honey balances the acidity of the mustard and enhances the flavor of White Truffle. With natural flavor.
- Best seller product for grilled meat and fish. Perfect with pork ribs, fresh or smoked salmon, hamburger, hot dog and finger food.
- Excellent in salad dressings and meat marinades.

PRODUCT	HONEY MUSTARD AND WHITE TRUFFLE
WEIGHT	100 g
COD.	TL02SA001
UNITS/CASE	6



WHITE TRUFFLE MAYONNAISE
 (Tuber magnatum Pico) **85 g**

- The world famous egg sauce enriched with freeze-dried White Truffle.
- Delicious on finger food, sandwiches, focacce, fried potatoes and vegetables, grilled meat and fish.
- With natural flavor.

PRODUCT	WHITE TRUFFLE MAYONNAISE
WEIGHT	85 g
COD.	TL02SA005
UNITS/CASE	6



Pearls

Re-thinking truffles.

Truffles cannot be invented, but they can be reinterpreted, by transporting the very essence of their scent beyond the boundaries of flavour.

In the same way that great chefs have reshaped gastronomy, our laboratory has developed Perlage®, a product obtained by studying the molecular cuisine of Ferran Adrià, by making a sophisticated technique such as spherification accessible to all.

Our Perlage® is spherified truffles, a product that won an award at the “Tendances et Innovation” Grand Prix in Paris for the best innovative product in the world.





PERLAGE® BLACK TRUFFLE JUICE IN PEARLS

(*Tuber melanosporum* Vitt.) 50 g

- **First Perlage® in the world.** "Tendences et Innovation" Award at Sial in Paris 2010.
- Black winter Truffle juice (*Tuber melanosporum* Vitt.), obtained by the extraction directly from the truffle during its cooking, in pearls.
- Delicious on finger food, sushi, sashimi, salmon, fresh cheese. Great on pasta, pizza, focaccia and blinis.
- Storage at room temperature until opening.



PRODUCT	PERLAGE® - BLACK TRUFFLE JUICE IN PEARLS
WEIGHT	50 g
COD.	TL07PT001
UNITS/CASE	6



CAVIAROLI® *Incapsulated condiment* WITH TRUFFLE 50 g

- Unique technology: the incapsulation of the extra virgin olive oil with white truffle creates pearls which pop up in your mouth, giving a pleasant feeling.
- Excellent for all recipes that require raw olive oil dressing. Ideal for sushi, sashimi, smoked salmon, carpaccio, pasta dishes, fish or meat tartare, salads, fresh cheese, finger food and blinis.
- Storage at room temperature also after opening.

PRODUCT	CAVIAROLI® Truffle extra Virgin Olive Oil in Pearls
WEIGHT	50 g
COD.	TL100B003
UNITS/CASE	6



Powders, salt and spices

Traditional taste is given a whole new flavour.

This is how Tartuflanghe's most visionary recipes come about, by revolutionising how truffles and other prized ingredients are used so as to open up new facets of gastronomic creativity.

Refined, uncomplicated recipes, with a pinch of creativity added like spice.





DALBOSCO® WHITE TRUFFLE 60 g (Tuber magnatum Pico)

- The first condiment in powder with freeze-dried Italian White Truffle and dosing cap.
- Very versatile product to be used as a spice, directly on your dishes like pasta, risotto, meat, fish, tempura, soups, pizza, focacce and eggs.
- Sprinkle it on chips and pop corns for a delicious aperitif.
- No glutammate, no preservatives, no coloring.
- To be stored at room temperature also after opening.



PRODUCT	DALBOSCO® WHITE TRUFFLE POWDER
WEIGHT	60 g
COD.	TL16PT060
UNITS/CASE	6



DALBOSCO® PORCINI MUSHROOMS (Boletus edulis and rel. group) 50 g

- Condiment in powder with Porcini Mushrooms (18% of freeze-dried Porcini Mushrooms, 5% of dried Porcini Mushrooms) with dosing cap.
- Prepared with 100g of fresh Porcini Mushrooms.
- Ideal recipe for pasta dishes, for eggs and potatoes recipes, vegetables, fish and meat, soups and to create tasty sauces and condiments.
- No glutammate, no preservatives, no coloring. To be stored at room temperature also after opening.

PRODUCT	DALBOSCO® WITH PORCINI MUSHROOMS
WEIGHT	50 g
COD.	TL16DF060
UNITS/CASE	6



DALLORTO® PESTO POWDER 30 g

- Our freeze-dried Pesto: the world famous Italian sauce becomes a powder keeping unchanged the taste and freshness of its original ingredients. With dosing cap.
- Our product is not cooked, so it keeps unchanged the color and the taste of the fresh sauce without oxidation or color change.
- Excellent on pizza, focacce, sandwiches, mozzarella and burrata, salads, fresh cheese, vegetables and creamed dishes.
- To be stored at room temperature also after opening.



PRODUCT	DALLORTO® PESTO POWDER
WEIGHT	30 g
COD.	TL16PE050
UNITS/CASE	6



DALMARE® RED SHRIMPS 50 g

- Condiment in powder with red Shrimps from the Mediterranean Sea. With dosing cap.
- To season fish dishes, soups, pasta, risotto, sushi and sashimi, gourmet pizza and sauces.
- To be stored at room temperature also after opening.



PRODUCT	DALMARE® WITH RED SHRIMPS
WEIGHT	50 g
COD.	TL16DM001
UNITS/CASE	6



Powders, salt and spices



Condiment made of
GREY SALT OF GUÉRANDE WITH WHITE TRUFFLE 30 g / 90 g
(Tuber magnatum Pico)

PRODUCT	GREY SALT OF GUÉRANDE WITH WHITE TRUFFLE	
WEIGHT	30 g	90 g
COD.	TL02C0005	TL02C0012
UNITS/CASE	12	6



Condiment made of
GREY SALT OF GUÉRANDE WITH TRUFFLE 30 g / 90 g
(Tuber aestivum Vitt.)

PRODUCT	GREY SALT OF GUÉRANDE WITH TRUFFLE	
WEIGHT	30 g	90 g
COD.	TL02C0007	TL02C0013
UNITS/CASE	12	6



- Guérande salt is one of a kind. Untreated, naturally grey, with lowsodium content, it is hand picked and handcrafted on the French Brittany coasts.
- The most versatile among our condiments, with freeze-dried Italian Truffle.
- To be used as a finishing to enrich warm and cold recipes: pasta, meat, fish, eggs, potatoes, vegetables, soups, sushi and sashimi.



PURE SAFFRON PISTILS
PDO MANCHA QUALITY 0,5 g

- Pure saffron pistils PDO Mancha quality.
- Excellent yield and colouring power: 0.5g serves 8 portions.
- Ideal to enrich risotto and for sauces preparation.

PRODUCT	PURE SAFFRON PISTILS MANCHA QUALITY	
WEIGHT	0,5 g	
COD.	TL03C0001	
UNITS/CASE	12	



Truffle Oils

Our "L'Oro in Cucina®" oil is an exquisitely delicate product.

Fruity, subtle extra virgin olive oil and hand-selected truffle slices.

Flavour and finesse all deliciously combined for a truly unique and exclusive dressing.



ORO IN CUCINA® Extra Virgin Olive Oil flavored naturally with selected Truffle.

- Oro in Cucina: fruity and delicate 100% Italian Extra Virgin Olive Oil that matches perfectly with the Truffle taste.
- With freeze-dried Truffle slices, hand selected and well visible in the bottle.
- Ideal condiment for warm and cold dishes: pasta, risotto, meat, fish, eggs, salads, vegetables, fresh cheese, sushi, sashimi, carpaccio and tartare.
- ½ teaspoon per serving is the ideal quantity to enrich your dishes.



ORO IN CUCINA® Dressing made of EXTRA VIRGIN OLIVE OIL WITH WHITE TRUFFLE (Tuber magnatum Pico) 55 ml / 100 ml / 250 ml

- With selected slices of freeze-dried White Truffle and natural flavor.

PRODUCT	ORO IN CUCINA® EXTRA VIRGIN OLIVE OIL WITH WHITE TRUFFLE		
WEIGHT	55 ml	100 ml	250 ml
COD.	TL100B008	TL100B001	TL100B002
UNITS/CASE	12	12	9



ORO IN CUCINA® HOT & SPICY Dressing with WHITE TRUFFLE OLIVE OIL (Tuber magnatum Pico) 100 ml

- 100% Italian extra virgin olive oil, freeze-dried Italian White Truffle slices and a mix of chili pepper extracts, among which the pleasant smoky note of the Chipotle and the fruity and vegetable taste of the Habanero stand out.
- Excellent as a finishing for hot and cold dishes: pasta, risotto, meat, fish, eggs, salads, vegetables, fresh cheese, sushi, sashimi, fresh or smoked salmon, carpaccio, meat and fish tartare, toasted bread and canapés.

PRODUCT	ORO IN CUCINA® HOT & SPICY EXTRA VIRGIN OLIVE OIL WITH WHITE TRUFFLE
WEIGHT	100 ml
COD.	TL100BP01
UNITS/CASE	6



ORO IN CUCINA® Dressing made of EXTRA VIRGIN OLIVE OIL WITH BLACK WINTER TRUFFLE (Tuber melanosporum Vitt.) 100 ml

- With selected slices of freeze-dried Black Winter Truffle and natural flavor.



PRODUCT	ORO IN CUCINA® EXTRA VIRGIN OLIVE OIL WITH WINTER TRUFFLE
WEIGHT	100 ml
COD.	TL100N001
UNITS/CASE	12



ORO IN CUCINA® Dressing made of EXTRA VIRGIN OLIVE OIL WITH SUMMER TRUFFLE (Tuber aestivum Vitt.) 55 ml / 100 ml / 250 ml

- With selected slices of freeze-dried Summer Truffle.



PRODUCT	ORO IN CUCINA® EXTRA VIRGIN OLIVE OIL WITH SUMMER TRUFFLE		
WEIGHT	55 ml	100 ml	250 ml
COD.	TL100N007	TL100N003	TL100N004
UNITS/CASE	12	12	9



ORO IN CUCINA® Dressing made of EXTRA VIRGIN OLIVE OIL WITH WHITE TRUFFLE FLAVOR 250 ml

- 100% Italian Extra Virgin Olive Oil with natural flavor white truffle type, in a new packaging in enamelled tin.
- Ideal condiment for hot and cold dishes: pasta, risotto, meat, fish, eggs, salads, vegetables, fresh cheese, sushi, sashimi, carpaccio and tartare.



PRODUCT	ORO IN CUCINA® EXTRA VIRGIN OLIVE OIL WITH WHITE TRUFFLE FLAVOR
WEIGHT	250 ml
COD.	TL100L250
UNITS/CASE	9



Limited edition

The hills surrounding the capital of the Langhe have always been the world's most valuable treasure trove for the "diamond from the earth," the White Truffle (*Tuber magnatum Pico*), which also takes its name from Alba.

"Limited edition" for us translates into four exclusive recipes, where the absolute star is still the *Tuber magnatum Pico*, our White Truffle, on its own or accompanied by the best raw materials our country has to offer: extra virgin olive oil, milk, butter, and Parmigiano Reggiano PDO.





Dressing made of
EXTRA VIRGIN OLIVE OIL WITH WHITE TRUFFLE
(Tuber magnatum Pico) 50 ml

- Italian extra virgin olive oil with gold green reflections, freeze-dried Italian White Truffle slices and natural flavor.
- Ideal on warm and cold dishes: pasta, meat, fish, eggs, risotto, sushi, sashimi, vegetables and cheese.

PRODUCT	EXTRA VIRGIN OLIVE OIL with WHITE TRUFFLE
WEIGHT	50 ml
COD.	TL100B006
UNITS/CASE	6



PDO PARMIGIANO REGGIANO WHITE TRUFFLE CREAM
(Tuber magnatum Pico) 90 g

- One of our best seller recipes: PDO Parmigiano Reggiano cheese, Italian White Truffle and natural flavor.
- Very versatile sauce, delicious as a spread or to season short pasta, egg pasta, risotto, gnocchi, ravioli and vegetables. Excellent with cheese fondue, eggs, omelettes and vol-au-vent.

PRODUCT	PARMIGIANO REGGIANO WHITE TRUFFLE CREAM
WEIGHT	90 g
COD.	TL02SU009
UNITS/CASE	6



Food preparation made of
BUTTER WITH WHITE TRUFFLE
(Tuber magnatum Pico) 30 g

- Delicate butter with freeze-dried Italian White Truffle and natural flavor.
- Ideal condiment for warm dishes: pasta, risotto, potatoes puré, eggs and meat fillets.
- Try it on crostini bread.
- It can be stored at room temperature until the opening.

PRODUCT	BURRO CON TARTUFO BIANCO
WEIGHT	30 g
COD.	TL02C0009
UNITS/CASE	6



WHITE TRUFFLE CREAM
(Tuber magnatum Pico) 90 g

- Premium recipe with 7.5% of Italian White Truffle and natural flavor.
- Condiment for warm dishes; pasta, risotto, gnocchi, ravioli, tortelli.
- Excellent as filling for stuffed pasta and to enrich cheese fondue.

PRODUCT	WHITE TRUFFLE CREAM
WEIGHT	90 g
COD.	TL02SU005
UNITS/CASE	6



Preserved truffles

To the frontiers of flavour and beyond.

The highest expression of our commitment and research can be found in this category.

Truffles, a fresh, delicate product, meant to be eaten in a few days, are now preserved for the delight of our taste buds.

We bring them to you whole with their own juices, sliced in olive oil, in a 95% concentrated purée and, finally, cryo-dried using a sophisticated technological process that keeps their organoleptic characteristics intact.



NOH2O®

- The symbol of Tartuflanghe's Research and Innovation.
- Thanks to the freeze-drying process, the product keeps the flavor and the taste of the fresh truffle unchanged to taste it all year long.
- Use tips: crumble the truffle slices directly over the warm dish and wait 1 - 2 minutes before tasting it, so that the steam of the dish re-hydrates the slices and the truffle can release all its flavor notes.
- Store at room temperature also after opening.



NOH2O® FREEZE-DRIED WHITE TRUFFLE (*Tuber magnatum Pico*) 2,5 g

- 100% Authentic Italian White Truffle sliced and freeze-dried.

PRODUCT	NOH2O® FREEZE DRIED WHITE TRUFFLE
WEIGHT	2,5 g
COD.	TL04TA011
UNITS/CASE	6



NOH2O® FREEZE-DRIED WINTER BLACK TRUFFLE (*Tuber melanosporum Vitt.*) 2,5 g

- 100% Authentic Winter Black Truffle sliced and freeze-dried.

PRODUCT	NOH2O® FREEZE DRIED WINTER BK TRUFFLE
WEIGHT	2,5 g
COD.	TL04TA013
UNITS/CASE	6



WHOLE SUMMER TRUFFLE

(*Tuber aestivum Vitt.*) 20 g / 50 g

- 100% whole Italian Truffle, manually selected, without imperfections.
- With natural flavor.
- To be cut in thin slices directly on warm and cold dishes.
- Our tip: the truffle juice contained into the jar can be used as tasty condiment.

PRODUCT	WHOLE SUMMER TRUFFLE	
WEIGHT	20 g	50 g
COD.	TL04TA001	TL04TA002
UNITS/CASE	12	6



SUMMER TRUFFLE SLICES IN OLIVE OIL

(*Tuber aestivum Vitt.*) 35 g / 90 g

- 100% Italian Truffle slices, carefully manually selected, in olive oil and with natural flavor.
- Ready to use product.
- The Truffle slices are ideal on warm and cold dishes. Try it on focaccia, pizza, toasted bread, eggs, pasta dishes, risotto, carpaccio, tartare and fillets.
- Our tip: the olive oil contained into the jar can be used as tasty condiment.

PRODUCT	SUMMER TRUFFLE SLICES IN OLIVE OIL	
WEIGHT	35 g	90 g
COD.	TL04TA015	TL04TA005
UNITS/CASE	12	6



Preserved truffles



TRUFFLE PURÉ

- Our purés: very concentrated condiments for warm dishes, to dilute with oil, butter or crème fraîche. Excellent with pasta dishes, risotto, eggs recipe, as filling for crêpes and omelettes or for the preparation of tasty sauces.
- A new tube packaging.
- Less product waste during its use.
- Easy to use.



WHITE TRUFFLE PURÉ 95%

(*Tuber magnatum Pico*) 30 g

PRODUCT	WHITE TRUFFLE PURÉ
WEIGHT	30 g
COD.	TL04TB001
UNITS/CASE	6



BLACK WINTER TRUFFLE PURÉ 95%

(*Tuber melanosporum Vitt.*) 30 g

PRODUCT	WINTER BALCK TRUFFLE PURÉ
WEIGHT	30 g
COD.	TL04TI001
UNITS/CASE	6



SUMMER TRUFFLE PURÉ 95%

(*Tuber aestivum Vitt.*) 30 g

PRODUCT	SUMMER TRUFFLE PURÉ
WEIGHT	30 g
COD.	TL04TE001
UNITS/CASE	12



PORCINI MUSHROOM 73% AND TRUFFLE PURÉ

(*Boletus edulis and rel. group - Tuber aestivum Vitt.*) 30 g

PRODUCT	PORCINI MUSHROOM AND TRUFFLE PURÉ
WEIGHT	30 g
COD.	TL02TF001
UNITS/CASE	12



Desserts

The excellence of the Langhe goes beyond the local borders and adds to culinary creativity, bringing people closer to recipes that, once upon a time, could almost only be relished locally.

Our delicious desserts: Panna Cotta and Bunet, made “just like in the olden days” and ready to eat.





PANNA COTTA
READY ITALIAN DESSERT 100 g

- Delicious ready dessert with cream, typical from the Italian tradition.
- Ready to be served directly on the dish.
- It can be stored out of the fridge until opening.

PRODUCT	PANNA COTTA
WEIGHT	100 g
COD.	TL09PA001
UNITS/CASE	12



BUNET
READY PIEDMONT DESSERT 100 g

- Delicious ready dessert, typical recipe from Piedmont, with cocoa and amaretti biscuits.
- Perfect texture, with liquid caramel on the jar bottom.
- Ready to be served directly on the dish.
- It can be stored out of the fridge until opening.

PRODUCT	BUNET
WEIGHT	100 g
COD.	TL09BU002
UNITS/CASE	12



Kitchenware



XFETTA TRUFFLE SLICER

- Made in cooperation with chef Davide Oldani, it is made of Nitro-B special steel. It has been developed specifically to obtain high cutting performances.
- XFETTA is the only and innovative truffle slicer that will give you always a thin and regular Truffle slice.

PRODUCT	XFETTA TRUFFLE SLICER
COD.	TL14TTOLDANI



WOODEN AND STAINLESS STEEL TRUFFLE SLICER

- Elegant truffle slicer made of precious olive wood or of stainless steel. With a sharp smooth blade suitable for professional use, adjustable from 0.2 to 3 mm.
- Excellent not only to shave fresh truffles, but also mushrooms, vegetables, aged cheese, chocolate or dried nuts.

PRODUCT	OLIVE WOOD TRUFFLE SLICER
COD.	TL14TTULIVO

PRODOTTO	STAINLESS STEEL TRUFFLE SLICER
COD.	TL14TTINOX



CONTATTI

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