



SPECIALTY OILS

BLACK TRUFFLE OLIVE OIL

This late-fall, early-winter truffle is used in the making of this savoury oil. A 'tea method' is utilized which steeps the ripe truffles for extended periods of time in olive oil. The closely guarded, proprietary process yields our heady, complex Black Truffle oil. No extracts or chemicals are used in its production. This gourmet delicacy shines in cream-based soups, risotto or mashed potatoes.



COUNTRY OF ORIGIN: ITALY