Reinhart[®] GOURMET AND Direct IMPORTED SPEC

IMPORTED SPECIALTIES





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| Oil Olive Truffle White Extra Virgin Product # KB710 • Size 250 mL | Black Truffle Paste Product # KF444 • Size 3.14 oz. | Black Truffle Carpaccio Product # JC784 • Size 3 oz. | Oil Olive Truffle Black Extra Virgin Product # KB704 • Size 250 mL |
| This oil has a pleasant natural and pungent aroma of white truffles. This can be used in a variety of ways but is most commonly used as a finishing oil for soups, salads snacks and even entrees. This is a great way to raise the flavor level of truffles with just a few drops. | This highly aromatic paste is made from black summer truffles. This can add a tremendous boost to a sauce or aioli. The purity of this paste makes it suitable to use on its own as a plated component or could also be used as a spread on crostini for a charcuterie plate. The possibilities are endless! | This "carpaccio" is composed of black truffles which have been sliced paper thin on the mandolin and preserved in oil. Not only do you get highly aromatic slices of truffle to use as a garnish for poached eggs, chicken paillard or beef medallions, but also the intensely flavored oil which they are preserved in. | This oil has a pleasant natural and pungent aroma of black truffles. This can be used in a variety of ways but is most commonly used as a finishing oil for soups, salads snacks and even entrees. This is a great way to raise the flavor level of truffles with just a few drops. |
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| Black Truffle Peelings Product # KC800 • Size 250G | White Truffle Honey Product # KF438 • Size 14 oz. | Whole Preserved Black Truffle Product # KF434 • Size 200G | White Truffle Flour Product # KD816 • Size 250G |
| Imported from Tuscany, Tuber Aestivum, are fully mature, superior peelings that can enhance sauces, stuffing pastry dough and more. Black summer truffles offer not only a distinctive flavor profile but an excellent texture and undeniable presence with their deep black color. | White truffle essence and aroma burst from this jar as soon as you open it. It is very pungent and a very small amount goes a long way. Try this drizzled on a sharp blue cheese or with brie, makes an over the top condiment for high end charcuterie plates, finish a lemon brined and grilled chicken breast with a touch. | Imported from Tuscany, Tuber Aestivum, are fully mature, superior whole preserved truffles that can enhance sauces, stuffing, pilaf and more. Black summer truffles offer not only a distinctive flavor profile but an excellent texture and undeniable presence with their deep black color. | Unique to this line of truffle products is an Italian Farina infused with the tartufo bianco. Enhanced with the aromatic white truffle, this flour can be used to produce decadent savory tartelette shells, blini, crackers, pasta, pizza and pastry doughs. |

Delivers within 3-5 business Days

