



BLACK TRUFFLE SALT

What an amazing and unique product! This combination of very finely ground sea salt and pieces of black truffles is the perfect way to introduce this highly aromatic, pungent, and enigmatic taste to your menu. Truffles are known as 'Black Pearls' due to their prized aroma and taste. Growing underground on the roots of trees, truffles cannot be seen and therefore must be 'hunted' by specially trained sows or dogs. From the Abruzzi region of Italy, with just a sprinkle, this combination of salt and black truffle will find its way into many aspects of your menu.

Black Truffle Salt is the perfect addition to many dishes. Add to risotto for rich flavour, or mix with ricotta to create delicious baked pasta dishes. It can also be added to your cream sauces and pasta dishes to enhance a simple yet elegant dish.



Although, often combined with starches, Black Truffle Salt can be used in your egg based dishes such as omelettes, and scrambles eggs. It is also wonderful sprinkled upon steak, scallops, and duck, or used to create a truly unique marinade.

Sprinkle the Black Truffle Salt into mushroom and cauliflower soups to add an extra level of flavour. Combined with goat cheese, or added to fondue, the complexity of flavours the Black Truffle Salt and the cheese provide will amaze you.

Infused Sea Salt - Black Truffle 28-40002 100 g