

SIMONE CALUGI

Tuscany is one of the most important Italian regions for the collection of truffles. The most famous and valuable is the White Truffle (Tuber Magnatum Pico).

Throughout the year, however, other varieties of truffles are available. Each type of Truffle has a unique scent and taste, able to enrich dishes and recipes.

Selektia Tartufi produces about 50 references based on truffles. We combine truffles with products of extraordinary quality, offering a wide range of unique products appreciated internationally.

To taste truffles all year round, Selektia has created Creme, Sauces, Condiments, and Sweets. Our goal is to make you enjoy a taste of the Tuscan gastronomic tradition.









SUMMER







**BIANCHETTO** 



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#### Sauces & Creams



#### Truffle Hunter Spread

The Truffle Hunter recipe of a Champignon Mushrooms, patatoes and Summer Truffle (Tuber aestivum Vitt.) 5% based spread ready to use for Bruschetta, or dippings.

80 ar



### Mushrooms Spread with Truffle

Delicate Champignon Mushrooms, patatoes and Summer Truffle (Tuber aestivum Vitt.) 5% based spread ready to use for Bruschetta, or dippings.

30 gr



## Onion Bruschetta with Truffle

Intense and rich Onion and mushrooms and Summer Truffle (Tuber aestivum Vitt.) 5% Bruschetta ready to use for Happy Hour and Burgers preparations.

80 gr



#### Vegan Truffle Mayo Spread

A vegan Mayo with Summer Truffle and Tumeric for Burger preparations and Fries dippings that conquer everyone!

80 gr



#### Truffle Spicy Spread

A spicy Truffle spread wich gave all your preparation a touch of zest for your Happy Hour. Unique spread ready to use for so many different preparation or the spicy lovers!

30 gr

#### Concentrates



### Summer Truffle Carpaccio in sea water

Sea water meets Truffles and create a unique product that intensify Truffles features and its natual taste. Enjoy it on top of all your preparation.

75 aı

### **Condiments**



#### Tuna and Truffle Sauce

Exotic Tuna and Truffle Sauce enriched with Coconut Milk to make Pasta or to use a side creamfor grilled meat and fish.

80 g



# Truffle Flavoured sea water seasonig

The very light Truffle Flavoured Seasoning one can have to give a special touch to every basic and genuine dish. Taste it with raw Fish or Meat for an explosion of Truffle Taste!

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