



PLANTIN

L'ART DE LA TRUFFE
DEPUIS 1930

Expertly sourced truffles since 1930

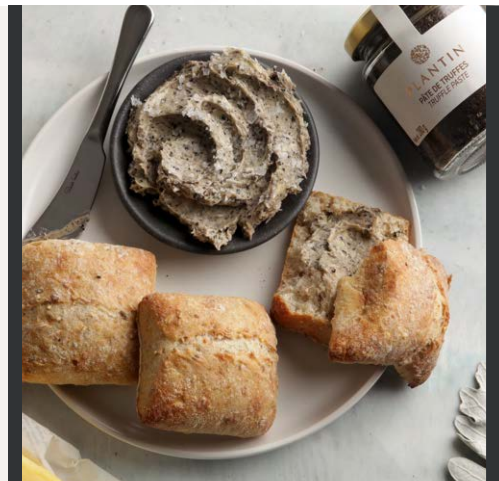
Located in Provence, a distinguished
truffle-growing region



The benchmark in quality

A range of preserved truffles,
oils, and condiments to
accompany special dishes
and gourmet meals

Plantin searches for the
best truffles to share with
discerning chefs across
the globe





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L'ART DE LA TRUFFE
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A fine assortment of preserved truffles & condiments



Foodservice Selection

Truffle Oil White or Black 8.4 FL. OZ/ 12 Per Case

Just a drizzle is enough to give all recipes that divine flavor of white or black truffle

Truffle Peelings 7 OZ/ 12 Per Case

Paper-thin slices of black truffles

Truffles Whole 7 OZ/ 12 Per Case

Reliable size and selection

Truffle Breakings 7 OZ/ 12 Per Case

Pieces of whole black winter truffles

Truffle Juice Extra or 1st Choice 7 OZ/ 12 Per Case

Comes from the first boiling of fine truffles, preserved with just a pinch of salt

Truffle Paste 9.8 OZ/6 Per Case 2.2 LB/10 Per Case

70% pure truffle. Ready to use and ideal to blend into sauces or other dishes

Truffle Salsa 15.9 OZ/ 6 Per Case

Made from button mushrooms, black olives and summer truffle

Truffle Carpaccio 16.9 OZ/ 6 Per Case

Wafer-thin summer truffle slices in extra virgin olive oil

Imported from France by

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