



# PLANTIN

L'ART DE LA TRUFFE  
DEPUIS 1930

## Expertly sourced truffles since 1930

Located in Provence, a distinguished  
truffle-growing region



Masters of their trade,  
Plantin tirelessly searches  
for the best truffles to share  
with the global gourmet  
community. With nearly  
a century of experience in  
fresh & preserved truffles,  
and dried mushrooms,  
they have now added a retail  
lineup that is sure to impress.  
It is easier than ever to infuse  
restaurant-quality truffle into  
your recipes at home.





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The benchmark in quality



## Retail Selection

**Truffle EVOO**      White or Black    3.4 FL. OZ/ 12 Per Case

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

**Truffle Salt Grinder**      3.2 OZ - 3.5 OZ/ 6 Per Case

Available in:  
Himalayan Pink Salt, or Winemaker's Salt

**Truffle Seasoning**      1.8 OZ/ 6 Per Case

Add a few shakes anywhere you would use salt: popcorn, French fries, eggs & more

**Truffle Honey**      3.2 OZ/ 6 Per Case

Acacia honey with summer truffles

**Dried Mushroom Grinder**      .7 OZ - .9 OZ/ 6 Per Case

Available in:  
Morels, Porcini, and Mixed Forest

**Dried Mushrooms**      1.75 OZ/ 6 Per Case

Options include: Porcini, Morels, Chanterelles, Mixed Forest, Black Trumpet

**Truffle Salsa**      4.2 OZ/ 6 Per Case

Made from button mushrooms, black olives and summer truffle

**Truffle Carpaccio**      3.5 OZ/ 6 Per Case

Wafer-thin summer truffle slices in extra virgin olive oil

Imported from France by

914-732-3111

order@finesaler.com

