

## Recipes with Truffle Oil

Here is some idea to use the condiment "Truffle oil" in recipes:

- Ideal to use raw on meat and fish dishes, with beef carpaccio and bresaola with rocket and parmesan flakes.
- Try it in classical egg yolks: truffle eggs are in fact a second dish sought but fast.
- The condiment "Truffle oil" can be used as seasoning on pizzas, often stuffed with salami, artichokes and mushrooms.
- Raw in fresh pasta to enhance the flavours of other ingredients, try also on risotto, noodles with sausage and spaghetti with tomatoes and anchovies.
- Great with fresh cheese, such as buffalo mozzarella.
- Combine recipes with mushrooms: try the beef-fillet with porcini and truffle oil.

## Delicious sandwich with raw ham, mozzarella and mushrooms

Cut very thin our Cardoncelli mushrooms dripped with oil. Also cut very thin slices of mozzarella. Cut the loaves of bread in two, place the mozzarella and then over the raw ham and finally add the mushrooms slightly seasoned with truffle oil.

## Tartare on Truffle

Cut the beef fillet in thin slices, then Julienne and then small cubes and chop it slightly with knife. Season with green peppercorns, salt and truffle oil. Flavor some mayonnaise with mustard and few drops of truffle oil, forming little balls or using special stamps, dab and serve with toast.

