

MORINA TARTUFI



Pioneers in Specialty

Unearthing the Richness of Europe's Truffle Diversity. From the heart of the Balkan Peninsula, where tradition meets taste, we bring the finest truffles and truffle products from our family to yours.

Morina Tartufi

Truffles are underground (hypogaeal)
mushrooms belonging to the
Tuber genus

Morina Tartufi products vary from simple
and tasty sauces to gourmet and fine
condiments such as truffle slices in oil
and white truffles cream.

Our truffle delicatessen are made only
of high-quality ingredients, with no
preservatives and food coloring,
for an unique flavour. We ship
to Italy, Europe and USA.



M A I N T R U F F L E S P E C I E S

White Truffle

Harvest period:
1st October – 31st December

Called the **KING OF THE TABLE**, the white truffle is considered the most prized among edible truffles and for many also the tastiest.

It is one of the most fragrant and tasty truffles and unlike the black truffle it must be strictly consumed raw, thinly sliced.

WHITE SPRING TRUFFLE

The bianchetto truffle is usually the size of a walnut with a rather irregular shape. The fragrance is intense with a garlicky note, it is recommended to use it raw.

Hunting Season:
December / March



BLACK MELANOSPORUM TRUFFLE

The prized black truffle is characterized by an aromatic and sweet aroma and flavor, which is released to the maximum during its cooking.

Hunting Season:
November / March

BLACK UNCINATUM TRUFFLE

The hooked truffle can be considered the continuation of the summer scorzone, with the difference in flavor and fragrance more intense than the latter.

Hunting Season:
September / December



BLACK SUMMER TRUFFLE

The fragrance of the summer scorzone is very delicate with a hint of porcini mushroom and its commercial value is about one sixth compared to that of melanosporum.

Hunting Season:
May / August

Morina Truffle Oil



Sunflower Truffle Oil

PERFECT FOR EASY HOME COOKING

Sunflower Truffle Oil adds rich truffle flavor and aroma to dishes. Ideal as a finishing oil for truffle fries, pasta, pizzas, and puréed foods like mashed potatoes and deviled eggs, it comes in both **White Truffle** and **Black Truffle** varieties for a luxurious touch.

What are some benefits of **Sunflower Truffle Oil**

- Promotes heart health
- Aids weight loss
- Preserves brain function
- Fights inflammation



Olive Truffle Oil

Looking to create that delicious umami truffle flavor in your dishes without the hassle? Use **Olive Truffle Oil!**

It's simple, versatile, and great for home cooks who love the taste of truffle and are looking for a simple way to achieve this flavor. With a shelf life of eight months and possibly even longer, it's hard not to love.

Olive Truffle Oil is perfect for easy home cooking and serves as a great topping for a variety of dishes, ranging from steaks to any type of pasta. Available in both **White Truffle** and **Black Truffle** varieties.



Truffle Salt

Truffle salt is a relatively new concoction made by mixing traditional salts with pieces of white or black truffle.



What does truffle salt taste like?



Truffle salt is going to taste much like the truffles that they contain, except saltier. Truffle flavor is generally described as a strong earthy garlic, though there are different species of truffle which can give slightly different flavors. For example, white truffle salts tend to be more mild while black truffle salts have a more pungent flavor and

Truffle Honey

Truffle Honey takes the savory, fragrant and earthy characteristics of truffles and combines them with honey made by honeybees.



Wonderful with cured meats, aged cheese, bruschetta, roast pork and duck.

This gourmet delicacy combines the rich, earthy notes of truffle with the natural sweetness of premium honey, creating a flavor experience that elevates any dish.

Truffle Honey boasts the same general health benefits as honey does. For centuries, honey has been celebrated for its healing properties.

Carpaccio

Carpaccio is ideal for adding a luxurious touch to your dishes. It can be layered on meats, topped on salads, or added to pastas and risottos for an aromatic and indulgent flavor.



This exquisite **Carpaccio** showcases the earthy richness of truffles in thin, delicate slices, offering a refined and luxurious addition to any dish. Its unique flavor, infused with hints of mushrooms, olives, and herbs, provides a savory and aromatic experience.

Perfect for meats, salads, pasta, or risotto, **Carpaccio** adds elegance and depth, making it a must-try for truffle lovers.

Tartufata

Tartufata is excellent for preparing aromatic sauces and spreads and it can also be mixed with warm pasta or added on a freshly prepared omelette..



This gourmet delicacy combines the earthy richness of truffles with the savory blend of mushrooms, olives, and herbs, creating a versatile spread that elevates any dish.

Tartufata with its bold and aromatic flavor profile, can transform simple dishes like pasta, bruschetta, or grilled meats into gourmet experiences, making it a must-have for truffle lovers.

FROZEN TRUFFLE



The best way to preserve the taste and aroma of fresh foods for long periods is to freeze them, and truffles are no exception. **Frozen Truffles** ensures that their unique, rich flavors and aromas are maintained, even when they are not in season. For those times when fresh truffles are unavailable, using **Frozen Truffles** is the ideal solution. They allow you to enjoy the exquisite taste and quality of black truffles year-round, making it easier to create and present your favorite truffle recipes whenever you like.

DRIED TRUFFLE

Ordering **Dried Truffles** is the perfect solution for those who can't always stock up on fresh truffles. With dried truffles, you can master the art of cooking with a long-lasting delicacy that's ready to use whenever you need it. These truffles offer the same rich, aromatic flavors as fresh ones, ensuring that you can elevate your dishes effortlessly, even when fresh truffles are not available.

Additionally, **Dried Truffles** are incredibly versatile and convenient, allowing you to add a touch of gourmet elegance to your recipes anytime, whether you're creating a quick weeknight meal or preparing an elaborate feast.

They are perfect for adding a luxurious flair to everyday meals or impressing guests at special occasions.

Plus, their long shelf life means you can always have a gourmet ingredient on hand without the worry of spoilage.

