



## USING TRUFFLE BUTTER AND SALT

Tips on adding the taste of truffle to your favorite dishes

**Conti truffle butter and truffle salt are easy and delicious ways to add the taste of truffle to many dishes. Here are some of our favorites:**

**Better than Garlic Bread:** Slice a loaf of Italian bread in half lengthwise. Spread it with Conti truffle butter and lightly sprinkle with Conti truffle salt. Place the loaf halves under the broiler for a minute or two until the top is golden brown. Slice and serve as a delicious change from garlic bread.

**Popcorn:** Instead of butter, add truffle butter and truffle salt. Remember, a little goes a long way!

**Frittata:** After cooking your omelet, spread a little truffle butter around the edges of the pan before removing the omelet to a plate.

**Fillet of sole:** Truffle butter makes a great finish for fillet of sole doré. Add a small dab to the fish before plating.

**Roast Chicken:** Baste your bird with Conti truffle butter while it's roasting and just before it's done.

**Roasted red potatoes:** Cut up red potatoes and put them in a gratin dish (oven safe). Toss with ¼ cup olive oil and a teaspoon of truffle salt. Roast in a 400° oven for 35 minutes or until crispy brown.

**Cook like a Tuscan!** Experiment on anything savory you cook with olive oil. Adding a dash of truffle salt when preparing your dish will give you a rich, slightly garlicky truffle taste.

Enjoy your Conti products!

Charlotte Capan, Conti USA

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