



## USING TRUFFLE HONEY

**Our truffle honey is made with natural Tuscan honey and loaded with plenty of Italian truffles.** The taste combination is a sweet, nutty, garlic taste. Truffles are a member of the funghi (mushroom) family, and are incredibly expensive because they are becoming rare and harder to find. Typically, larger truffles will get a six-figure price tag. They are roundish but lumpy in appearance with a very intense flavor. A little will go a long way here, and we suggest using sparingly due to the strong earthy flavor.

In Italy, specially trained dogs and pigs are used to seek out the mature truffles that are buried underground in the forest. The fungus attaches itself to a tree root, typically oak, beech, birch, or hazel and produces one truffle per year. Late fall is usually when truffles are collected. The aroma and flavor of the truffles differ depending on the type of tree near where they grew.

**I think the best use for the truffle honey is over aged cheeses** such as Pecorino, Parmesan, Spanish Manchego or Iberico cheese. Simply slice the cheeses and fan them on a plate. Lightly drizzle the truffle honey over the cheeses and you have a perfect way to end your meal and a great alternative to dessert. This is a common way to end a meal in Italy.

I also use the truffle honey to **top any white fish** such as sole, snapper, northern pike or scallops right before serving. It adds excellent flavor and will leave your guests wanting more.

**Truffle honey is excellent for anything cooked on the grill.** A nice accompaniment to grilled asparagus and olive oil. Add a little salt and pepper and drizzled truffle honey. I suggest to top just one dish at a meal with truffle honey as a little will add a lot of flavor.

Enjoy your Conti products!

Charlotte Capan, Conti USA

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