

# MEDITERRANEAN FOODS<sup>®</sup>

Est. 1990



## Masiello Tartufata

Masiello Tartufata or 'Truffle Salsa' from Italy is a highly versatile product.

It is a mixture of minced mushrooms and summer truffles.

The perfect seasoning for pasta, risotto, crostini and bruschette, eggs or to accompany meat and fish dishes.

## WAYS TO USE TARTUFATA

- Spread on crostini, cheese crackers or toast.
- Make truffle cream by heating cream gently and add one spoon of Tartufata per person.
- Use as a pasta sauce
- Mix through risotto
- Pour over steak
- Mix into stuffing!
- Use it with eggs
- Stir into an omelette
- Dollop onto scrambled eggs
- As an appetiser mix 1 tablespoon or more with cream cheese, some parmigiano cheese, black pepper and a dash of EVOO and spread over crackers or toasted bread.

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