



CATALOGUE OF PRODUCTS

fresh truffles

truffle products

cheese

sausages



Motouan forest.

is the biggest habitat of white truffle.



We have been hunting for fresh truffles for a number of years now but we are most proud of our White truffle (Tuber Magnatum Pico). White truffle (Tuber Magnatum Pico) – is most highly regarded and most valuable type of truffle. The season of white truffle lasts from the beginning of September till the end of December. During the white truffle season, we find them in different sizes, from the smallest till the largest and every one of them finds its way to some of the best restaurants in the country and in the region.

CROATIAN TOSCANA, ISTRIA LAND OF DREAMS



The dreamlike nature, almost mythical landscapes and mediaeval towns of Istria will awake within you the primal and deep, true pleasure. Istria is one of the rare Mediterranean regions adorned with the quality of the unspoiled natural landscape and rich heritage. Numerous coves and hillocks connect and divide many magic-like settlements, creating almost unreal scenery.



We export truffles in 22 countries worldwide.

- 300 truffle hunters
- 10 trained dogs in our pack
- plantation of black truffles
- truffle products
- truffle hunting
- export to 22 countries
- truffle tourism





WHITE TRUFFLES



Bijeli tartuf (*Tuber magnatum Pico*)

The most highly prized truffle species, intense and strong, it combines aromas of the forest, moisture, and some say shallot or garlic, with a whiff of hazelnut and walnut. In Istria, it grows in the heart of the peninsula, in the forests around Buzet and Motovun, and along the River Mirna, at the point where the river's tributaries branch out. The soil there has a more basic (alkaline) pH reaction, and is usually loamy or sandy, and rich in carbonates. It grows in symbiosis with oak, hazel, poplar, hornbeam, and linden. The taste of the white truffle depends, among other things, on the tree with which it associates. The white truffle has the greatest culinary and economic value. It is one of the most expensive truffles in the world. The largest specimens, weighing more than a kilogram, are sold at auctions for astronomical prices. The white truffle season is from late September to late December. Rather inconspicuous in appearance, and generally resembling a potato, its colour can vary from an ochre yellow to light brown, and its size from about 10 grams in small specimens to an average of half a kilogram. It is consumed fresh, usually grated, and represents a 'finishing touch' to both gourmet and local cuisine.



BLACK TRUFFLES



Tuber Aestivum Vitt.

Known as the summer truffle, it can be found all year round. It has a light scent and aromatic and pleasant flavour. Black truffle is used in the preparation of pasta dishes and delicious fried dishes. We also offer it frozen throughout the entire year.



Tuber Melanosporum Vitt.

Expensive black truffle, the most prized among black truffles. Exceptional scent and fine taste. We offer it fresh from the beginning of November until the end of March. Along with the listed type, we offer *Tuber Uncinatum* and *Tuber Brumale* in its season.



Tuber Uncinatum Vitt.

It differs from its cousin the summer truffle by a slightly more intense aroma and a stronger character. In the mouth, its bitter side disappears to give way to a subtle taste of hazelnut and mushroom. His season starts at September and finishes on the end of December.







TRTUFATA SPREAD



Salsa tartufata



500 g

90g

Various salsa sauces with champignons, olives, boletus, olive oil and truffles are excellent in preparation of various dishes with pasta, risotto, frittata with eggs or simply as a spread on bread.

OLIVE OIL



250 ml

55 ml

Olive oil with white truffle flavour



It is excellent with white meat, fish and all types of salads. However, you can even drizzle it over some truffle cheese or a plate with various cheeses.

BUTTER



White truffle butter

200 g



190g
BUFFLE

MAYONNAISE



Truffle mayonnaise

90 g

280 g



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