BelAria

White Truffle Infused Oil

GO190 | 1X250 ML PIECE

White truffle oil is a type of gourmet oil that is made by infusing high-quality oil with white truffle essence. It has a distinct and intense flavor and aroma that is reminiscent of fresh truffles and is commonly used as a finishing oil to add a luxurious touch to a wide range of dishes. White truffle oil is a versatile ingredient that can be used in a variety of ways. It is often drizzled over pasta dishes, risottos, and pizzas, and can also be used to add a delicious flavor to mashed potatoes, scrambled eggs, and roasted vegetables. It can even be used to add a unique and delicious flavor to popcorn or french fries.



Manufacturer:	BEL CANTO FOODS LLC
Manufacturer Item #:	GO190
Shipping Condition:	Dry
Country of Origin:	PEND
Shelf Life:	180
Contains Milk:	No
Contains Eggs:	No
Contains Wheat:	No
Contains Fish:	No
Contains Shellfish:	No
Contains Soy:	No
Contains Peanut:	No
Contains Tree Nut:	No

Ingredients: Olive Oil, White Truffle Flavoring Compound (Canola Oil, White Truffle Flavors)

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