

# Truffle Blanc™



## **Fresh White Truffles (Alba truffle) infused into French Gray Sea Salt**

White Truffles from Alba, Italy are the ultimate truffle experience. The aroma of fresh, white truffles will fill a room with heavenly fragrance! Intense earthy flavor with a hint of pepper and garlic.

Sprinkle Truffle Blanc™ on pasta, risotto, salads, eggs, sauces, or with poultry or other white meats such as rabbit or veal. Truffle Blanc™ also pairs well with hard Italian cheeses, grilled meats and of course, foie gras.

3.5 oz \$ 18.99 **to order, find recipes & more -  
visit [www.saltsofthe7seas.com](http://www.saltsofthe7seas.com)**

**infusions™**  
the next level of flavor



**Salts of the 7 Seas™**

**TRUFFLE BLANC™, how to add a little heaven to your cooking everyday with white truffle-infused French Gray Sea Salt.**

## DELIGHT YOUR FOOD!©

### **Eggs**

Sprinkle Truffle Blanc™ sea salt in your egg-based dishes—scrambled eggs, baked eggs, omelets

### **Risotto**

Truffle Blanc™ adds a subtle richness to creamy risottos

### **Potatoes**

Use Truffle Blanc™ in place of regular salt on baked potatoes or French fries

### **Bruschetta**

Make bruschetta with extra virgin olive oil or butter, sprinkle with Truffle Blanc™

### **Salad Dressings**

Whisk Truffle Blanc™ with olive oil before making a vinaigrette to make a “truffled salad dressing”

### **Baked Pasta**

Stir a 1/2 teaspoon into a cup of ricotta cheese and use the “truffled” cheese for baked pasta dishes

### **Accent Foie Gras**

Sprinkle Truffle Blanc™ sea salt over foie gras or pate

**Augratin Potatoes**, Sprinkle Truffle Blanc™ sea salt over the potatoes just before baking to bring out the flavor

### **Sushi**

Use Truffle Blanc™ sea salt instead of soy sauce to add flavor to sushi or other raw fish dishes

### **Cream Sauce**

Sprinkle Truffle Blanc™ sea salt to taste in your cream sauces with this easy condiment

### **Truffle Blanc™ Sea Salt on Pasta**

Toss pasta with Truffle Blanc™ sea salt and truffle oil for a dish with simple elegance

### **Truffled Marinades**

Use in marinades, seasoned with Truffle Blanc™ to add delicious truffle flavor to cooked meats. Season lightly after cooking for most flavor.

### **Popcorn with Truffle Blanc™**

Open a bottle of chilled champagne and pour into glasses, pop some popcorn, add melted butter and Truffle Blanc™ sea salt and toast to the evening! **It doesn't get any better this!**

