

ANGELLOZZI
TARTUFICOLTURA





Angellozzi Tartuficoltura, represents the continuity of a fifth generation tradition of truffle "hunters". Based in Roccafluvione (central Italy), Angellozzi Tartuficoltura stood out immediately for its large quantities of fresh product of the three most valuable varieties:

White Truffle

Tuber Magnatum Pico



Premium Black Truffle

Tuber Melanosporum Vittadini



Summer Black Truffle

Tuber Aestivum Vittadini





Truffles undergo a first selection as soon as they are harvested and, after washing, a final and meticulous selection of every single truffle, in relation to each quality parameter. Well-selected products always meet the diverse needs of many different customers, all without prejudice to the qualitative aspects of a truffle, such as elasticity, changes in the peridium, colour shades of the glebe, different intensity of aromas, etc., which must be strictly identical for all selections. Truffles are diversified according to their appearance: **Super Extra, Extra, First Choice, Pieces...**



Fresh

White Truffle *Tuber Magnatum Pico*



Fresh

Premium Black Truffle *Tuber Melanosporum Vittadini*



Fresh

Summer Black Truffle *Tuber Aestivum Vittadini*

Preserved

Preserved



This truffle variety has smooth yellow ochre or olive yellow skin. The pulp is pale brown with white veins. The shape is related to the nature of the soil. It is smooth and can also be very round. This truffle ripens from October to December, has a particularly strong smell, slightly garlicky with very intense flavour.



Super Extra Selection

This is the best selection including whole truffles only with very round shape and no external defects.



Extra Selection

Truffles with regular shape that may have minor aesthetic defects, cuts, abrasions or other imperfections.



First Choice

Consisting of whole truffles with a more or less regular shape that may have imperfections on the surface, but the quality differs from the two previously discussed major selections.



This winter truffle variety ripens from December to late March. Its peridium (skin) is warty, matte black, and warts are not very prominent. The shape is depressed at the top, and the colour is reddish at the base. The pulp is purple-black crossed by numerous thin white veins that become black after sterilisation.



Super Extra Selection

Only the best truffles of this variety are part of this category. They have very rounded, nearly spherical, shape with a stable mature pulp. They have no external defects, only very small cuts in the skin in order to show the quality of their pulp.



Extra Selection

This is the most available selection in nature. Truffles have a regular and rounded shape and may have very slight aesthetic defects, such as scratches, cuts, etc. The quality of the pulp does not differ from the previous selection.



First Choice

Selections of whole truffles regular in shape with the presence of possible lobes. The surface may have small scratched portions. The pulp is qualitatively like the previous and superior selections.



Selection Pieces

Truffles broken during harvesting, washing, or properly cut, are included in this category. Their pulp, as for the other categories, has no maturation defects.



The summer black truffle is a variety harvested from late May through December, easily recognizable by the coarsely warty glossy black skin. The pulp is dark brown with numerous thin white streaks, which disappear during the sterilisation process.



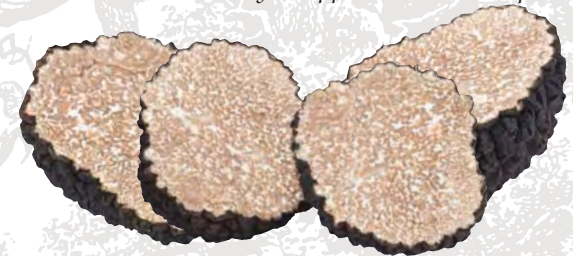
Extra Selection

Whole truffles with very rounded shape, which show no external alteration. The pulp is steadily mature, hazel colour.



First Choice Selection

This selection is composed of considerably round truffles with regular shape, which can have defects on their peridium such as cuts or abrasions. It differs from the Extra Selection only in appearance, not in quality.



Selection Pieces

Truffles broken during harvesting, washing, or properly cut, are included in this category. Their pulp, as for the other categories, has no maturation defects.



Our company is almost exclusively devoted to the sale of **fresh truffles**. However, to meet the different market requirements, we have created a unique line of **preserved products**, as we **refuse the use of synthetic flavourings** which are essential to make many products such as truffle-flavoured oil, butter, sauces, etc...

Angellozzi Tartuficoltura preserved truffles are available in various aspects (whole, sliced, bits, etc ...) in **glass jars** or **cans**. Truffles are just sterilised at 120 °C and the time is calculated, depending on the truffle diameter.

Do not be surprised if our labels do not contain endless lists of "flavourings" or "mushrooms", or other products, as the ingredients of Angellozzi Tartuficoltura preserved products are only three:

- TRUFFLES
- WATER
- SALT



Premium Black Truffle

Tuber Melanosprum Vittadini



The selections of whole truffles

Super-Extra

Extra

First Choice

are available in **cans** of **25, 50, 100** and in **glass jars** of **12, 50, and 100** grams

Premium Black Truffle Juice

The juice of premium black truffles is nothing more than the liquid contained in the truffle, which comes out during the sterilisation process.

It is available in **cans** of **50, 100, 200** ml and in **25,80 and 180** ml **glass jars**.



Preserved Truffles

Peeling of Premium Black Truffles

"Truffle peelings" refer to the parts of truffles obtained, after washing, from cutting of truffles to assess their internal quality and to improve their shape or appearance. This selection includes truffle pieces with diameter of 2/3 cm, whose pulp must be always stably ripe.

It is only available in **cans** of **34, 80, 160** grams and in **12** grams of **glass jars**

Brisure (Bits) of Premium Black Truffle

These are small pieces of truffles of a few millimetres in diameter, which fall from truffles during harvesting or washing.

It is only available in **cans** of **35, 80, 150** grams and in **15** grams of **glass jars**

Premium Black Truffle Cream

Black truffle cream contains premium black truffle, a very small percentage of extra virgin olive oil, truffle juice, and a small amount of salt.

It is available only in **glass jars** of **20** and **90** grams

Premium Black Truffle Carpaccio

These are thin truffle slices, thickness of about 2 mm and diameter from 2 to about 4 cm, sterilised by autoclaving at 120 °C.

The liquid in the can or glass container is the juice contained in the truffle that comes out during sterilisation.

It is available in **cans** of **33, 92, 185** grams and in **glass jars** of **15** grams

Summer Black Truffle

Tuber Aestivum Vittadini



The selections of whole truffles

Extra

First Choice

They are available in **cans** of **25, 50** and **100** grams and in **glass jars** of **12, 50** and **100** grams

Peeling of Summer Black Truffle

"Truffle peelings" refer to the parts of truffles that are cut or fall during the selection after washing, such as 'canifage', or to improve their shape or appearance. This selection includes truffle pieces with diameter of 2/3 cm, whose pulp is stably ripe.

It is available in **cans** of **34, 80, 160** and in **glass jars** of **12** grams



Brisure (Bits) of Summer Black Truffle

These are small pieces of summer black truffles of a few millimetres in diameter, which fall from truffles during harvesting or washing.

It is only available in **cans** of **35, 80, 150 grams** and in **glass jars** of **15, 70 and 150 grams**

Summer Black Truffle Carpaccio

These are thin truffle slices, thickness of about 2 mm and diameter from 2 to about 4 cm, sterilised by autoclaving at 120 °C.

The liquid in the can or glass container is the juice contained in the truffle that comes out during sterilisation.

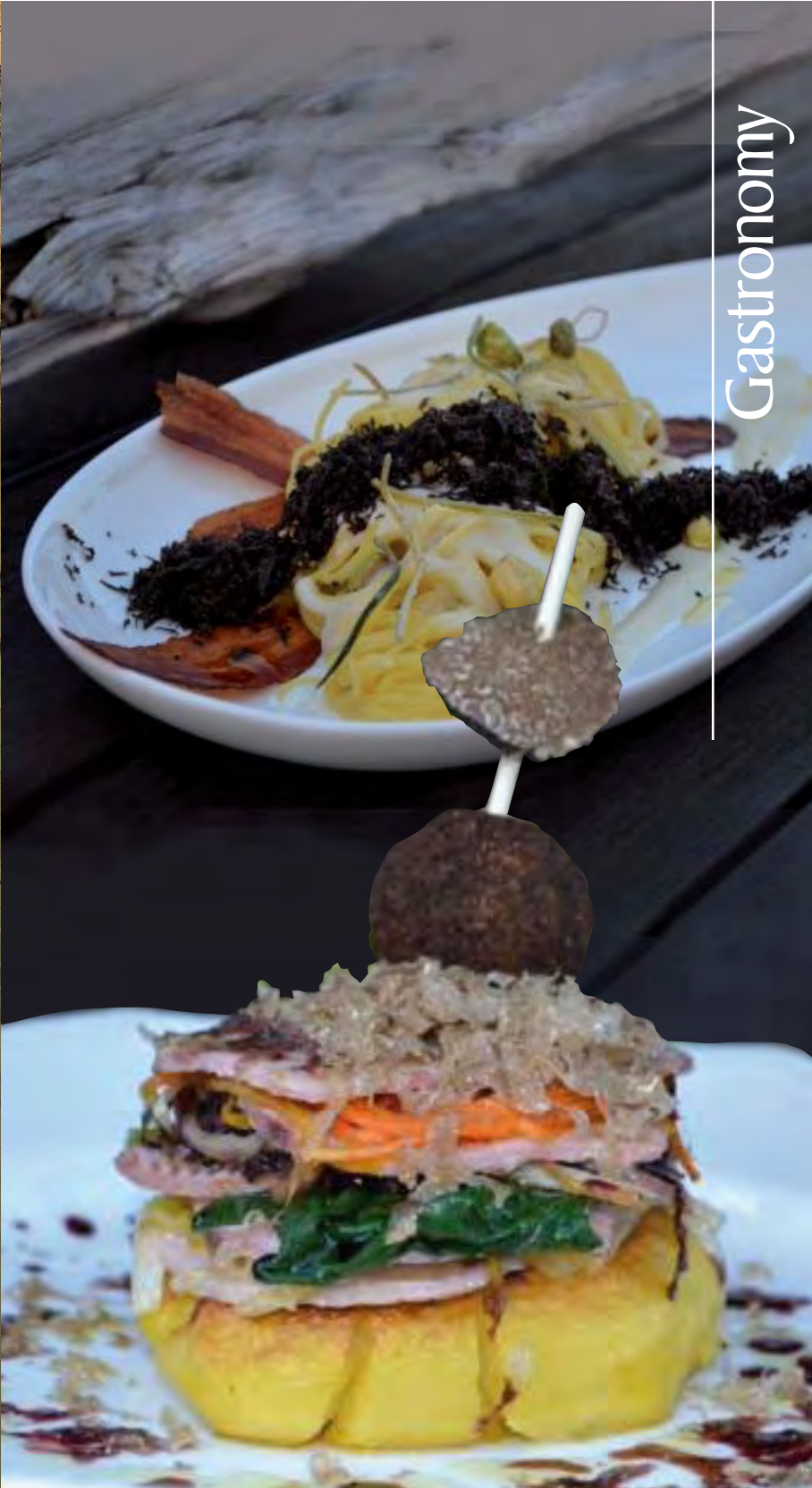
It is available in **cans** of **33, 92 and 185 grams** and in **glass jars** of **15, 92 and 185 grams**



*To meet a growing demand for frozen truffles, Angelozzi Tartuficoltura has created a line of frozen truffles available in **100, 200, and 500 grams***







Risotto with white truffle

INGREDIENTS

1 white truffle (*T. magnatum*)
1,2 liters of meat broth
1 onion finely minced
50 g of butter
300 g of rice
40 g of grated Parmesan cheese

1. When the broth is ready, brown the onion finely minced with half of the butter in a wide saucepan.
2. Add the rice to the onion and stir quickly until the grains of rice shine.
3. Pour a couple of kitchen spoons full of hot broth on the rice; when the broth is absorbed, pour some more. Stir frequently while the rice is cooking and add small quantities of broth every time the rice gets dry.
4. When the rice is cooked, add the remaining butter and the grated Parmesan cheese, stirring for a few minutes.
5. Put the rice on a warm large dish. The white truffle should be put in a small dish in the centre of the table, for everybody can cut it into thin slices on his/her own dish.



Spaghetti with black truffle

INGREDIENTS

60 g of black truffle (*T. melanosporum* Vitt.)
5 spoons of olive oil
2 squeezed cloves of garlic
1 dry paprika
400 g of spaghetti
minced parsley
salt

1. Wash carefully away the last soil from the truffles and cut them into thin and small pieces.
2. In a saucepan, warm up the oil, the paprika, the minced parsley and the garlic. When the garlic colour changes, take it out with the paprika.
3. Reduce the flame and add the pieces of truffles which should be gently stirred, for the truffle should be warm but not cooked.
4. Boil the spaghetti in abundant salty water; when they are cooked, pour them into the saucepan stirring them in order to be covered with the sauce. Serve directly from the saucepan.





**ANGELLOZZI
TARTUFICOLTURA**

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