

Scout Marketing

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NEW PRODUCT INTRODUCTION MIGUEL & VALENTINO PREMIUM BLACK TRUFFLE OIL



Hailing from the Périgord region in France, we use the finest black truffles to produce our extra fancy and high quality Premium Black Truffle Oil. Grown underground on the roots of Truffle Oak trees, these truffles are known as the “black diamonds”, as coined by French gastronome Brillat-Savarin. Used sparingly

in savory dishes for a nice burst of flavor, this oil can be drizzled over seafood, mashed potatoes, salads and pastas. It has a robust, earthy taste and is held in high esteem in many French, Italian and Spanish cuisines. It is packaged in a tin can instead of a glass bottle as to prevent the breakdown of the oil from exposure to light. and to capture the essence of the flavor. Our 250ml tin is the perfect size for both retail and foodservice.

To learn more, please contact Scout Marketing at 301-986-1470 or your distributor.