



Butter cream with bianchetto truffle

A culinary preparation made from clarified butter flavoured with bianchetto truffles

ADVICES FOR USE

Serve a little on toasted bread, a spoonful over steamed potatoes, or on grilled meat. When heated, it will add flavour to your fresh pasta, scrambled eggs and mashed potatoes.

THE RIGHT QUANTITY

10 to 15 g
per person

TEXTURE

creamy texture >15°C

STORAGE

BEFORE OPENING

Store in a cool, dry place.

AFTER OPENING

Keep refrigerated and consume within one month.



Produced in France in
our IFS Food-certified
facilities

NUTRITION FACTS (for 100 g)

ENERGY	3635 kJ / 884kcal
TOTAL FAT	98 g
of which saturated fat	67,7 g
TOTAL CARBOHYDRATES	0,1 g
of which sugars	<0,05 g
PROTEINS	0,2 g
SALT	1 g

REF	WEIGHT	PACKAGING	PACKED	BBD
180355	80 g	Jar	Per 6	24 months
180356	350 g	PET	Per 6	24 months

For more information:

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