

White Truffle Spread

Imported from Italy. La Favorita offers outstanding specialties created from traditional Italian recipes. Made with only the best all natural ingredients. Earthy and luxurious this spread is to be used sparingly. A little goes a long way. Enjoy the truffle spread its own spread on a plain water cracker, or toasted French bread. Dress up cheese such as Italian Fontina, mascarpone or goat cheese by spreading a bit over the top, be sure to serve room temperature. Use the truffle spread to garnish grilled steak or even chicken breasts. Whisk a small amount into your scrambled eggs. Stir a teaspoon into risotto as you are finishing or add to a pasta or cream sauces. Fondue, mixed into butter for steamed fresh vegetables, stirred into mashed potatoes, polenta. The possibilities are endless! You can't go wrong with truffle spread, salt or oil! They are the "little black dress" in your culinary closet! Check out the rest of the recipe ideas.

Roasted Fingerling Potatoes with Sour Cream and White Truffle Cream

2 pounds small fingerling potatoes
3 cloves garlic, crushed
Extra-virgin olive oil, for drizzling, 1 to 2 tablespoons
Salt and pepper
Heat oven to 500 degrees F.

Spread potatoes out on a cookie sheet. Scatter garlic over potatoes. Coat lightly with extra-virgin olive oil and season potatoes with salt and pepper. Roast until tender, about 20 minutes. Half potatoes. Top with a small portion of sour cream and a bit of truffle spread. Garnish with fresh minced parsley.

Grilled Cheese with Sautéed Mushrooms

1 1/4 sticks unsalted butter
1 lb mixture of cremini, shitake, button mushrooms, trimmed and chopped
1/2 teaspoon salt
1/4 teaspoon black pepper
1/3 cup dry white wine
1/2 lb chilled Italian Fontina, coarsely grated (2 cups)
2 tablespoons finely chopped fresh flat-leaf parsley
16 very thin slices firm white sandwich bread
About 1/2 teaspoon white-truffle spread or oil

Heat 2 tablespoons butter in heavy nonstick skillet over medium high heat add mushrooms, salt and pepper, stirring occasionally, until liquid evaporates, about 8 min. Add wine and boil, stirring occasionally, until liquid evaporates, about 5 min. Cool mushrooms to room temperature. Toss mushrooms with cheese and parsley in a bowl. Divide cheese mixture among 8 slices of bread (1/2 cup per slice), spreading evenly, then top with remaining 8 slices. If using truffle spread, spread a small amount on top of cheese mixture. Heat 1 tablespoon butter in cleaned skillet over medium heat then cook 2 sandwiches, ala grilled cheese, adding more butter if needed. Trim off crusts and cut each sandwich into 4 triangles. Top each triangle with a drop of truffle oil (if using).

