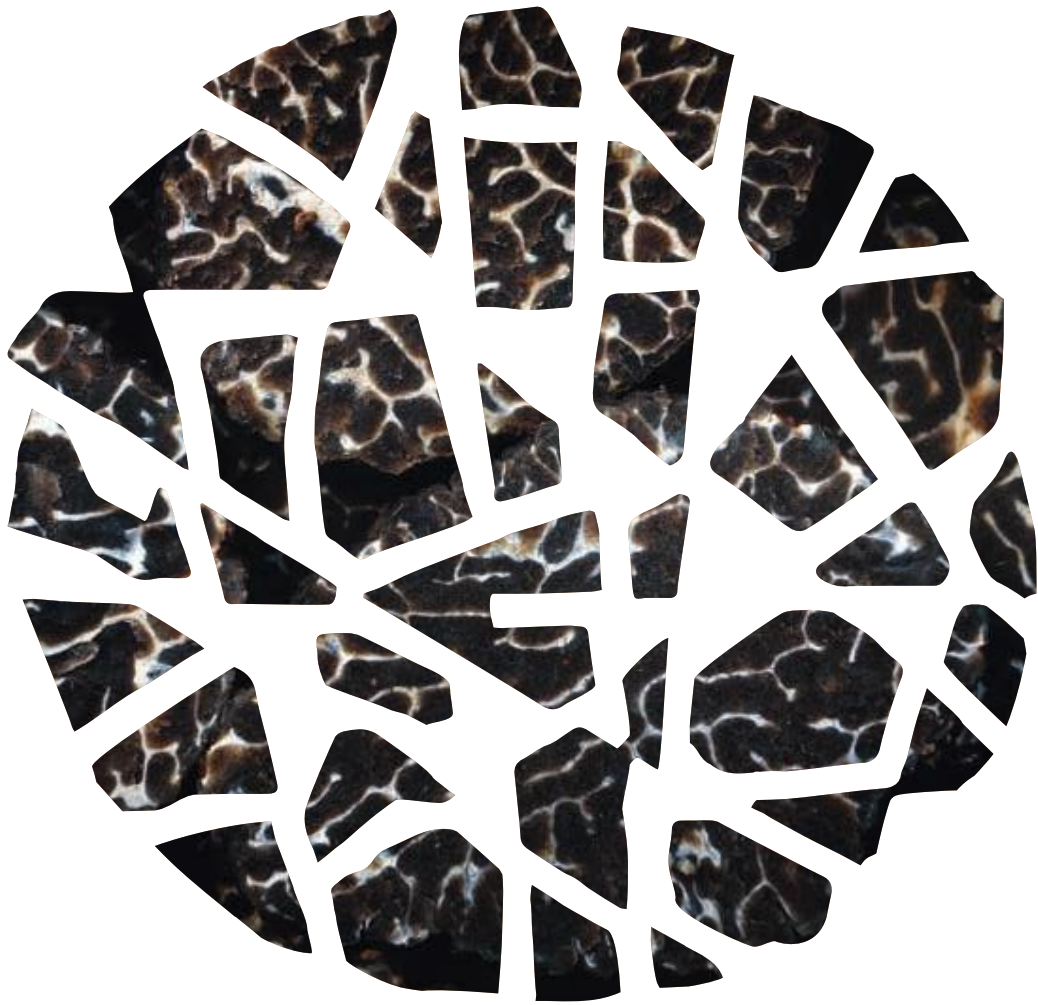




# PLANTIN

L'ART DE LA TRUFFE  
DEPUIS 1930



- 2023/2024 COLLECTION -

NEARLY 100 YEARS OF PASSION AND  
EXPERTISE DEDICATED TO

# Truffles



“

SINCE 1930, PLANTIN HAS PUT ITS KNOW-HOW  
AT THE SERVICE OF EXCEPTIONAL-QUALITY  
TRUFFLE AND MUSHROOM PRODUCTS, MEETING  
THE EXPECTATIONS OF CUSTOMERS AROUND  
THE WORLD.

”

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— PLANTIN 2023-2024 COLLECTION —

# Plantin know-how since 1930

IT WAS IN 1930 AND IN THE HEART OF PROVENCE THAT MARCEL PLANTIN FOUNDED THE MAISON PLANTIN. SINCE THEN, THIS FAMILY BUSINESS HAS BUILT ITS REPUTATION IN SOME OF THE FINEST RESTAURANTS AROUND THE WORLD.

Plantin  
partner

LES  
GRANDES  
TABLES  
DU  
MONDE



The work of Mélissa,  
Plantin master truffle farmer:  
Truffle canifage.



## THE HUMAN AT THE HEART OF PLANTIN

From the truffle-growing oak plantations to the processing of our products, the human plays an essential role in our production process. In order to guarantee unbeatable quality every day, we manually select and sort truffles, as well as the most delicious varieties of dried mushrooms.

## TECHNOLOGY AT THE SERVICE OF QUALITY

The Plantin factory, located in Puyméras in the Vaucluse, brings together several workshops in which the finest species of truffles and selected mushrooms are processed. Our workshops are equipped with the best equipment to guarantee high-quality production.



TRUFFLES  
**fresh**

# Truffle farming

EARLY HARVEST



Charles, Plantin truffle hunter since 2017

PLANTIN INVITES YOU TO DISCOVER THE BLACK TRUFFLE, TUBER MELANOSPORUM, AND UNCOVER ALL THE SECRETS OF THIS FAMOUS GASTRONOMIC MUSHROOM.

## HOW TO RECOGNISE THE BLACK TRUFFLE

The black truffle is a mushroom from the tuberaceae family, also known as the Périgord truffle or the black diamond. With a spherical shape, its coat is black and irregular. Its flesh is firm, crunchy and gives off a characteristic musk and humus aroma.

## WHEN AND WHERE ARE BLACK TRUFFLES FOUND?

We collect them in France and Europe between December and March under oak and hazel trees, as well as ash and hornbeam. They prefer the chalky, dry soil of southern Europe, at altitudes of between 500 and 1,000 metres.

## WHERE DOES BLACK-TRUFFLE FLAVOUR COME FROM?

The truffle contains a natural chemical compound: Bis(methylthio)methane, which is responsible for its characteristic aroma. Around 50 other volatile organic compounds can also be found, varying according to the tree and giving these mushrooms a range of different scents.

## The work of Charles, Plantin truffle hunter since 2017

Recognising a good truffle requires experience and knowledge. At Plantin, our experts are present from the moment the truffle patches are planted, right through to their processing in order to guarantee exceptional quality.

## THE BLACK TRUFFLE

{Tuber melanosporum}



### 100000 - EXTRA WHOLE BLACK TRUFFLES

*Harvested at perfect maturity, with a regular shape.*

### 100001 - 1<sup>ST</sup>-CHOICE WHOLE BLACK TRUFFLES

*This truffle has a less regular shape, but is just as flavourful.*

### 100002 - BLACK-TRUFFLE PIECES

### 100003 - BLACK-TRUFFLE SHAVINGS

# The main varieties of fresh truffles

OUR COLLABORATION WITH TRUFFLE FARMERS ALLOWS US TO OFFER THE FRESHEST TRUFFLES, 320 DAYS A YEAR.



## 1 - BLACK TRUFFLES

{Tuber melanosporum}

NOVEMBER-MARCH  
JUNE-AUGUST  
*(origin: southern hemisphere)*

## 2 - WHITE TRUFFLES

{Tuber magnatum}

OCTOBER TO DECEMBER

## 3 - SUMMER TRUFFLES

{Tuber aestivum}

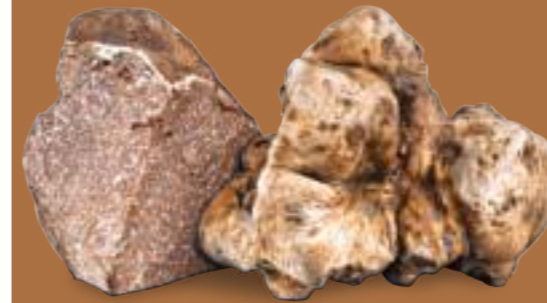
APRIL TO AUGUST

## 4 - AUTUMN TRUFFLES

{Tuber uncinatum}

SEPTEMBER TO NOVEMBER

PLANTIN CONTINUALLY SEEKS OUT THE BEST TRUFFLES AND OFFERS YOU A RANGE OF DIFFERENT VARIETIES ALL YEAR ROUND.



## 100023 WHITE TRUFFLES

{Tuber magnatum}

*The rarest truffle, sure to amaze with its alliaceous flavours.*

## 100012 SUMMER TRUFFLES

{Tuber aestivum}

*Fresh summer truffle.*

*With a subtle taste of hazelnuts and mushrooms, it will delight all your summer preparations.*



## 100029 AUTUMN TRUFFLES

{Tuber uncinatum}

*Burgundy truffles, also known as autumn truffles. Its flesh is darker than that of its cousin the summer truffle, with a more pronounced underground perfume.*



# Fresh truffles

## SUMMARY

RANGE	VARIETY	VARIATION	SEASONALITY	COLOURS	FLAVOURS	RAW	COOKED
Black truffles	{TUBER MELANOSPORUM}	EXTRA WHOLE BLACK TRUFFLES	November-March and June-August (origin:southern hemisphere)	Black coat Black and white veined flesh	Humus & musk	●	●
	{TUBER MELANOSPORUM}	1 <sup>st</sup> -CHOICE WHOLE BLACK TRUFFLES					
	{TUBER MELANOSPORUM}	BLACK-TRUFFLE PIECES					
	{TUBER MELANOSPORUM}	BLACK-TRUFFLE SHAVINGS					
White truffles	{TUBER MAGNATUM}	WHITE TRUFFLES	October-December	Caramel coat White, veined flesh	Alliaceous	●	
Summer truffles	{TUBER AESTIVUM}	SUMMER TRUFFLES	April-August	Black coat Light brown, veined flesh	Hazelnut and undergrowth flavour	●	
Autumn truffles	{TUBER UNCINATUM}	AUTUMN TRUFFLES	September-November	Brown coat Brown, veined flesh	Mushroom and undergrowth flavour	●	



## TRUFFLES

# all year round

# The black truffle

{TUBER MELANOSPORUM}

## THE 1<sup>ST</sup>-BOIL TRUFFLE - EXCELLENCE

*Its powerful undergrowth aroma is guaranteed with a unique cooking process. All year round, this mushroom can be found on the tables of the greatest chefs: on medallions of meat, scallops and more.*

### Whole

#### BRUSHED EXTRA BLACK TRUFFLES - 1<sup>ST</sup> BOIL

- 110005 - 27.5 G JAR (BY 6)
- 110006 - 52.5 G JAR (BY 6)
- 110007 - 105 G JAR (BY 6)

#### 1<sup>ST</sup>-CHOICE BRUSHED BLACK TRUFFLES - 1<sup>ST</sup> BOIL

- 110016 - 52.5 G JAR (BY 6)
- 110017 - 105 G JAR (BY 6)



12

Truffles all year round

### Pieces

#### 1<sup>ST</sup>-BOIL BLACK-TRUFFLE PIECES

- 110014 - 52.5 G JAR (BY 6)
- 110015 - 105 G JAR (BY 6)



#### WHAT IS CANNING?

*Truffles are cleaned and cooked at high temperature to capture all their flavours.*

*This method allows the truffle to be preserved for several years.*

#### HOW DO YOU COOK PRESERVED TRUFFLE?

*preserved truffle must be cooked, it cannot be consumed raw. It must not be reheated at over 50°C unless protected in a terrine or turnover, for example.*

#### GOOD TO KNOW

*as with fresh truffle, allow 10 to 15 g of preserved truffle per person.*

## THE BLACK TRUFFLE - QUALITY

*This truffle retains its taste qualities and olfactory notes of undergrowth. All year round, it makes for the perfect accompaniment to delicate preparations like foie gras, terrines or stuffed meats.*

*Whole or in pieces, they present the same taste qualities. Black-truffle pieces are perfect for your preparations and sauces, pairing with game and red meat.*

### Whole

#### EXTRA BRUSHED BLACK TRUFFLES

- 110001 - 15 G JAR (BY 6)
- 110000 - 30 G JAR (BY 6)
- 110002 - 55 G JAR (BY 6)
- 110003 - 110 G JAR (BY 6)

#### 1<sup>ST</sup> CHOICE BRUSHED BLACK TRUFFLES

- 110056 - 55 G JAR (BY 6)
- 110053 - 110 G JAR (BY 6)



13

Truffles all year round

### Pieces

#### BLACK-TRUFFLE PIECES

- 110009 - 15 G JAR (BY 6)
- 110010 - 30 G JAR (BY 6)
- 110011 - 55 G JAR (BY 6)
- 110012 - 110 G JAR (BY 6)



For other formats, please get in touch.

# The black truffle

{TUBER MELANOSPORUM}



## Shavings

These fine strips of truffle can be perfectly integrated with mashed potatoes, pasta, risotto or scrambled eggs.

### BLACK-TRUFFLE SHAVINGS

110033 - 15 G JAR (BY 6)  
110034 - 30 G JAR (BY 6)



## Chips

These slivers of truffle are perfect for preparing truffle butters or purées, or for adding to a sauce.

### BLACK-TRUFFLE CHIPS

110040 - 15 G JAR (BY 6)  
110041 - 30 G JAR (BY 6)



## Juices

Truffle juice offers an added extra to your marinades, seasonings and sauces. This "extra" juice, with its strong fragrance, is obtained from black truffles picked at optimal maturity.

### EXTRA BLACK-TRUFFLE JUICE

110130 - 50 G JAR (BY 6)

### 1<sup>ST</sup>-CHOICE BLACK-TRUFFLE JUICE

110131 - 50 G JAR (BY 6)

Our more subtle-tasting "1<sup>st</sup>-choice" juice is made with early-season black truffles.

For other formats, please get in touch.

# Shirred eggs



## BLACK-TRUFFLE SHAVINGS

110034 - 30 G JAR (BY 6)

Scan this code to discover the recipe!





# Truffle Quintessence

The taste of fresh truffle, all year round  
The powerful flavours of black truffle and the more subtle aromas of autumn and summer truffles, in an ideal texture to savour this fungus in absolute simplicity. Like caviar, we use it to enhance a dish at the end of its preparation – whether sweet or savoury.



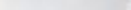
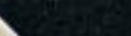
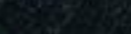
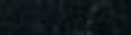
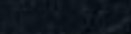
## BLACK-TRUFFLE QUINTESSENCE

110170 - 30 G METAL BOX  
110129 - 90 G METAL BOX

### Recipe ideas

Black truffle in all its simplicity, with zero additives, will perfectly pair with meats, seafood, soups or eggs in various forms.

Scan to find out more!



### Recipe ideas

Characteristic of the autumn truffle, its comforting hazelnut notes are ideal in soups, on white meats, in risottos or simply enjoyed on a blini.

Scan to find out more!



## AUTUMN-TRUFFLE QUINTESSENCE

110169 - 30 G METAL BOX  
110157 - 90 G METAL BOX



## New SUMMER-TRUFFLE QUINTESSENCE

110239 - 30 G METAL BOX  
110240 - 90 G METAL BOX

### Recipe ideas

Summer truffle comes to complete our Quintessence Collection with its subtle notes of hazelnuts, accompanying your dishes in perfect freshness. Perfect on eggs, in salads, on toast or with ice-cream.

Scan to find out more!



# Truffles all year round

## SUMMARY

RANGE	VARIETY	PRODUCT	FORMAT	NET WEIGHT			
		1 <sup>ST</sup> -BOIL EXTRA BRUSHED BLACK TRUFFLES	Jar of	27.5 g	52.5 g	105 g	-
		1 <sup>ST</sup> -CHOICE BRUSHED BLACK TRUFFLES - 1 <sup>ST</sup> BOIL	Jar of	52.5 g	105 g	-	-
		1 <sup>ST</sup> -BOIL BLACK-TRUFFLE PIECES	Jar of	52.5 g	105 g	-	-
		EXTRA BRUSHED BLACK TRUFFLES	Jar of	15 g	30 g	55 g	110 g
		1 <sup>ST</sup> -CHOICE BRUSHED BLACK TRUFFLES	Jar of	55 g	110 g	-	-
		BLACK-TRUFFLE PIECES	Jar of	15 g	30 g	55 g	110 g
		BLACK-TRUFFLE SHAVINGS	Jar of	15 g	30 g	-	-
		BLACK-TRUFFLE CHIPS	Jar of	15 g	30 g	-	-
		EXTRA BLACK-TRUFFLE JUICE	Jar of	50 g	-	-	-
		1 <sup>ST</sup> -CHOICE BLACK-TRUFFLE JUICE	Jar of	50 g	-	-	-
		QUINTESSENCE		30 g	90 g	-	-
		AUTUMN TRUFFLE		30 g	90 g	-	-
		SUMMER TRUFFLE		30 g	90 g	-	-

The black truffle

{TUBER MELANOSPORUM}

Black-truffle



## OILS

# & condiments

# Olive oils



**BLACK-TRUFFLE FLAVOURED EXTRA-VIRGIN OLIVE OIL**

*Culinary mix based on extra-virgin olive oil and black-truffle flavouring. Its powerful, musky notes perfectly enhance purées and fresh pasta or add a touch of excitement to a vinaigrette*

170015 - 100 ML BOTTLE (BY 6)  
170036 - 250 ML BOTTLE (BY 6)


**WHITE-TRUFFLE FLAVOURED EXTRA-VIRGIN OLIVE OIL**

*Culinary mix. Based on extra-virgin olive oil and white-truffle flavouring. Its alliacious scent enhances carpaccios, steamed vegetables and fresh cheeses.*

170016 - 100 ML BOTTLE (BY 6)  
170035 - 250 ML BOTTLE (BY 6)

20

Oils and condiments



**BLACK-TRUFFLE FLAVOURED EXTRA-VIRGIN OLIVE OIL WITH TRUFFLE PIECES**

*Culinary mix preparation based on black-truffle flavoured extra-virgin olive oil with truffle pieces. Black-truffle pieces enhance this oil with musky and powerful notes, to embellish a purée, fresh pasta or add a touch of excitement to a vinaigrette.*

170017 - 100 ML BOTTLE (BY 6)



**PORCINI-FLAVOURED EXTRA-VIRGIN OLIVE OIL**

*Culinary mix based on extra-virgin olive oil and porcini mushrooms.*

170019 - 100 ML BOTTLE (BY 6)

# Sunflower oils



**BLACK-TRUFFLE FLAVOURED SUNFLOWER OIL**

*Culinary mix based on sunflower oil and black-truffle flavouring*

170010  
250 ML BOTTLE (BY 12)



**WHITE-TRUFFLE FLAVOURED SUNFLOWER OIL**

*Culinary mix based on sunflower oil and white-truffle flavouring*

170000  
250 ML BOTTLE (BY 12)



**PORCINI-FLAVOURED SUNFLOWER OIL**

*Culinary mix based on porcini-mushroom flavoured sunflower oil*

170007  
250 ML BOTTLE (BY 12)

21

Oils and condiments

# PDO olive oils with truffle

ORIGIN COLLECTION

Plantin offers three exceptional oils enhanced with black truffle, to perfect your refined culinary creations.



## No 1 PDO NYONS

**Mild and fruity**

Culinary mix preparation based on black-truffle flavoured extra-virgin olive oil with pieces.

Characterised by the aromas of freshly cut herbs, green apple, hazelnut and lightly buttered notes. Perfect for seasonings and a delicate addition to your desserts.

170045 - 100 ML BOTTLE (BY 6)

## No 2 PDO VALLÉE DES BAUX DE PROVENCE

**Intense and comforting**

Culinary mix preparation based on black-truffle flavoured extra-virgin olive oil with pieces.

With lightly peppery notes and dominant aromas of raw artichoke, along with fresh herbs, citrus and green apple. Its power allows it to pair perfectly with hot dishes like purées and grilled vegetables.

170046 - 100 ML BOTTLE (BY 6)



## No 3 PDO PROVENCE

**Fresh and acidic**

Culinary mix preparation based on black-truffle flavoured extra-virgin olive oil with pieces.

It is characterised by a nose with notes of fruits, herbs and raw artichoke, which can be paired with orgeat and cinnamon. Its great vivacity makes it perfect with grilled fish or goats' cheeses.

170047  
100 ML BOTTLE (BY 6)

### GOOD TO KNOW!

Protected Denomination of Origin (PDO) oils are linked to a historic production location which preserves ancestral production methods.

**PDO Nyons :**  
1 predominant variety: The Tanche  
**PDO Vallée des Baux-de-Provence :**  
Several varieties among the 586,000 trees

**PDO Provence, the latest PDO oil:**  
Since 2020

# Vinegars with truffle



## BLACK-TRUFFLE FLAVOURED BALSAMIC VINEGAR OF MODENA

Culinary mix based on balsamic vinegar of Modena and black-truffle flavouring

On a salad or burrata, we love this little touch of acidity that enhances dishes.

180078 - 100 ML BOTTLE (BY 6)  
180097 - 250 ML BOTTLE (BY 6)



## BLACK-TRUFFLE FLAVOURED BALSAMIC CREAM

For precise and delicious presentation!

180095 - 250 G BOTTLE (BY 6)

# Truffle and mushroom salts

Season all your culinary mixes with a flick of the wrist.



## SUMMER-TRUFFLE FLAVOURED PGI GUÉRANDE SALT

Flavoured culinary mix based on PGI Guérande salt and 1% summer truffle.

180065 - 50 G JAR (BY 6)  
180066 - 100 G JAR (BY 6)



## PORCINI-MUSHROOM FLAVOURED PGI GUÉRANDE SALT

Flavoured culinary mix based on PGI Guérande salt and porcini mushrooms.

180006 - 50 G JAR (BY 6)

## PGI GUÉRANDE SALT AND ORGANIC PORCINI MUSHROOMS

Culinary mix based on PGI Guérande salt and organic porcini mushrooms

180115 - 100 G JAR (BY 6)



## PINK HIMALAYAN SALT WITH SUMMER TRUFFLE

Pink Himalayan salt with 1.5% summer truffle, flavoured.

180068 - 100 G GLASS MILL (BY 6)

## WINEGROWER'S SALT WITH SUMMER TRUFFLE

Winegrower's salt with 2% summer truffle, flavoured.

180069 - 90 G GLASS MILL (BY 6)

## BLUE PERSIAN SALT WITH SUMMER TRUFFLE

Blue Persian salt with 1.5% summer truffle, flavoured.

180067 - 100 G GLASS MILL (BY 6)

# Condiments

## SUMMER-TRUFFLE SEASONING

5% summer-truffle seasoning, flavoured.

180061 - 50 G JAR (BY 6)



## New

Discover two new versions of our best-seller - truffle seasoning with tomato or Provence herbs - to add exciting new flavours to your dishes!

Sprinkle your favourite flavour on chips, pasta, eggs or even popcorn for even more fun! Success guaranteed!



## 3% SUMMER-TRUFFLE AND CAYENNE-PEPPER SEASONING, FLAVOURED

730108 - 50 G JAR (BY 6)



## 3% SUMMER-TRUFFLE AND PROVENCE-HERB SEASONING, FLAVOURED

730109 - 35 G JAR (BY 6)

# Burger with black truffle



**3% WINTER-TRUFFLE  
MAYONNAISE, FLAVOURED**

180027 - 100 G JAR (BY 6)

Scan to find out  
more!



## Condiments



*Light and smooth, its subtle black-truffle flavour will go well with various dishes.*

**WINTER-TRUFFLE  
MAYONNAISE**

*3% winter-truffle mayonnaise, flavoured.*

180027 - 100 G JAR (BY 6)

*A black-truffle mustard to enjoy with grilled meats or in sauces and vinegars.*

**WINTER-TRUFFLE  
MUSTARD**

*5% winter-truffle mustard, flavoured.*

180031 - 50 G JAR (BY 6)

180030 - 100 G JAR (BY 6)



*The delicious taste of porcini mushrooms to accompany your dishes, grills and sauces.*

**PORCINI-MUSHROOM MUSTARD**

180007 - 50 G JAR (BY 6)

180008 - 110 G JAR (BY 6)



## New

*Plantin presents its summer-truffle ketchup, the perfect condiment to accompany fries, burgers or grilled meats.*

**3% SUMMER-TRUFFLE  
KETCHUP, FLAVOURED**

180227 - 210 G BOTTLE (BY 6)



# Oils and condiments

## SUMMARY

RANGE	PRODUCT	VARIATIONS	FORMAT	NET WEIGHT	
Olive oils	EXTRA-VIRGIN OLIVE OIL	Black-truffle flavouring	Bottle of	100 ml	250 ml
		White-truffle flavouring	Bottle of	100 ml	250 ml
	TRUFFLE OIL WITH PIECES	Black-truffle flavouring	Bottle of	100 ml	–
	EXTRA-VIRGIN OLIVE OIL	With porcini mushrooms	Bottle of	100 ml	–
Sunflower oils	SUNFLOWER OIL	White-truffle flavouring	Bottle of	250 ml	–
		Black-truffle flavouring	Bottle of	250 ml	–
		With porcini mushrooms	Bottle of	250 ml	–
PDO olive oils with truffle	EXTRA-VIRGIN OLIVE OILS PDO NYONS NO 1 THE MILD		Bottle of	100 ml	–
	EXTRA-VIRGIN OLIVE OILS PDO VALLÉE DES BAUX DE PROVENCE - NO 2 THE INTENSE		Bottle of	100 ml	–
	PDO PROVENCE PDO EXTRA-VIRGIN OLIVE OIL NO 3 THE FRESH		Bottle of	100 ml	–
Truffle vinegars	BLACK-TRUFFLE FLAVOURED PGI BALSAMIC VINEGAR OF MODENA		Bottle of	100 ml	250 ml
	BLACK-TRUFFLE FLAVOURED BALSAMIC CREAM		Bottle of	250 g	–
Truffle and mushroom salts	PGI GUÉRENDE SALTS	1% summer truffle	Jar of	50 g	100 g
		Porcini-mushroom flavoured	Jar of	50 g	–
		With porcini mushrooms	Jar of	100 g	–
	WORLD SALTS WITH SUMMER TRUFFLE	Pink Himalayan salt	Glass mill of	100 g	–
		Winegrower's salt	Glass mill of	90 g	–
Condiments	SUMMER-TRUFFLE SEASONINGS	With 5% summer truffle and Cayenne pepper	Jar of	50 g	–
		With 5% summer truffle and Provence herbs	Jar of	35 g	–
		With 5% summer truffle, flavoured	Jar of	50 g	–
	WINTER-TRUFFLE MAYONNAISE		Jar of	100 g	–
	WINTER-TRUFFLE MUSTARD		Jar of	50 g	100 g
	PORCINI-MUSHROOM MUSTARD		Jar of	50 g	110 g
	SUMMER-TRUFFLE KETCHUP	With 3% summer truffle, flavoured	Bottle of	210 g	–



## SNACKS

# & aperitifs



## Spreads

For truly unique aperitifs, Plantin offers a wide range of products. Ready to eat, spread or dip, they're perfect for those spontaneous moments.

Spreads with sun-soaked flavours, made from fresh seasonal vegetables and delicately flavoured with summer truffle.

### ARTICHOKE SPREAD WITH SUMMER TRUFFLE

Artichoke spread with 5% summer truffle.

180003 - 100 G JAR (BY 6)

### GRILLED-ASPARAGUS SPREAD WITH SUMMER TRUFFLE

Grilled-asparagus spread with 5% summer truffle, flavoured.

180004 - 100 G JAR (BY 6)

### GRILLED-AUBERGINE SPREAD WITH SUMMER TRUFFLE

Grilled-aubergine spread with 5% summer truffle, flavoured.

180000 - 100 G JAR (BY 6)

### GRILLED-COURGETTE SPREAD WITH SUMMER TRUFFLE

Grilled-courgette spread with 5% summer truffle, flavoured.

180001 - 100 G JAR (BY 6)

### CHICKPEA SPREAD WITH SUMMER TRUFFLE

Chickpea spread with 5% summer truffle, flavoured.

180002 - 100 G JAR (BY 6)

Organic chickpea spread with 8% summer truffle.

180158 - 100 G JAR (BY 6)



### CARROT AND TOMATO SPREAD WITH SUMMER TRUFFLE

Carrot and tomato spread with 3% summer truffle, flavoured.

180005 - 100 G JAR (BY 6)

### OLIVE SPREAD WITH SUMMER TRUFFLE

Olive spread with 3% summer truffle, flavoured.

180011 - 100 G JAR (BY 6)

Organic olive spread with 8% summer truffle.

180159 - 100 G JAR (BY 6)



## Truffled snacks



### SUMMER-TRUFFLE CARPACCIO

These strips of summer-truffle in extra-virgin olive oil are the perfect way to enhance your recipes. Perfect on a burrata, a mixed salad or even a pizza.

Flavoured.

180047 - 40 G JAR (BY 6)

180057 - 100 G JAR (BY 6)

Organic 49% summer-truffle carpaccio

180170 - 40 G JAR (BY 6)



Recipe idea

Focaccia with summer truffle. Reimagine focaccia by garnishing it with summer-truffle carpaccio.

Scan to find out more!





# Aperitifs

For a crunchy flavour experience, our range of crisps is perfect for your aperitifs and gourmet moments. A chic and original range of artisanal crisps, kettle cooked to enjoy on a variety of occasions.



## SUMMER-TRUFFLE CRISPS

1% Summer-truffle crisps, flavoured

180105 - 40 g sachet (by 40)

180104 - 100 g sachet (by 14)

The traditional: with summer truffle



## SUMMER-TRUFFLE AND PROVENCE-HERBS CRISPS

1% summer-truffle and Provence-herb crisps

180169 - 100 g sachet (by 14)

Summer version: with Provence herbs and summer truffle



## PORCINI-MUSHROOM CRISPS

Porcini-mushroom crisps

180178 - 100 G SACHET (BY 14)

Autumn version: with porcini mushrooms



## SALTED CASHEWS WITH SUMMER TRUFFLE

Salted cashews with 1.2% summer truffle, flavoured.

180017 - 80 G BOX (BY 6)



## SALTED ALMONDS WITH SUMMER TRUFFLE

Salted almonds with 1.1% summer truffle, flavoured.

180013 - 80 G BOX (BY 6)



# Sweet treats

For the sweetest moments, give in to our truffled treats.

With a crispy heart and a melting envelope, this is the perfect marriage of truffle and chocolate for a moment of 100% pleasure. Available in milk- or dark-chocolate format.



## CRISPY DARK-CHOCOLATE AND SUMMER-TRUFFLE PEARLS

Crispy dark-chocolate and 1.2% summer-truffle pearls, flavoured

180016 - 70 G BOX (BY 6)

## CRISPY MILK-CHOCOLATE AND SUMMER-TRUFFLE PEARLS

Crispy milk-chocolate and 1.2% summer-truffle pearls, flavoured

180015 - 70 G BOX (BY 6)

Give in to the melt-in-your-mouth pleasure of chocolate spread with hazelnuts and summer truffle.

## DARK-CHOCOLATE AND SUMMER-TRUFFLE SPREAD

2% black-truffle spread, flavoured.

180086 - 100 G JAR (BY 6)



Acacia honey with summer truffle makes for the perfect accompaniment to marinades, seasonings or even cheese platters.

## ACACIA HONEY WITH SUMMER TRUFFLE

Flavoured culinary mix based on acacia honey and 5% summer truffle

180029 - 50 G JAR (BY 6)

180033 - 90 G JAR (BY 6)



## Chocolate fondant with summer-truffle spread

An irresistible fondant with a melting heart of dark-chocolate and summer-truffle spread!

Scan to find out more!



# Recipe



## ideas

### SUMMER-TRUFFLE SPREAD

## Chocolate truffles with truffle spread

The famous chocolate truffles with truffle, Plantin style. Irresistible for big and small!

Scan to find out more!



# Snacks and aperitifs

## S U M M A R Y

RANGE	PRODUCT	VARIATIONS	FORMAT	NET WEIGHT		
Spreads	SUMMER-TRUFFLE SPREADS	Artichoke spread	Jar of	100 g	- -	
		Grilled-asparagus spread	Jar of	100 g	- -	
		Grilled-aubergine spread	Jar of	100 g	- -	
		Carrot and tomato spread	Jar of	100 g	- -	
		Grilled-courgette spread	Jar of	100 g	- -	
		Chickpea spread	Jar of	100 g	- -	
		Organic-chickpea spread	Jar of	100 g	- -	
		Olive spread	Jar of	100 g	- -	
		Organic-olive spread	Jar of	100 g	- -	
		Truffled snacks	SUMMER-TRUFFLE CARPACCIO		Jar of	40 g
ORGANIC SUMMER-TRUFFLE CARPACCIO			Jar of	40 g	- -	
SUMMER-TRUFFLE CRISPS			Sachet of	40 g	100 g -	
For aperitifs	SUMMER-TRUFFLE AND PROVENCE-HERBS CRISPS		Sachet of	100 g	- -	
	PORCINI-MUSHROOM CRISPS		Sachet of	100 g	- -	
	CASHEWS WITH SUMMER TRUFFLE		Box of	80 g	- -	
	ALMONDS WITH SUMMER TRUFFLE		Box of	80 g	- -	
	Sweet treats	CRISPY CHOCOLATE AND SUMMER-TRUFFLE PEARLS	Dark chocolate	Box of	70 g	- -
			Milk chocolate	Box of	70 g	- -
SUMMER-TRUFFLE CHOCOLATE SPREAD			Jar of	100 g	- -	
ACACIA HONEY WITH SUMMER TRUFFLE		Jar of	50 g	90 g -		



# SAUCES & spreads

# Gastronomic dishes

Our ready-to-use, simple and delicious products.  
For foodies in a hurry, our cases contain everything you need to impress your guests in just a few minutes.

## PREPARATION FOR WINTER-TRUFFLE SCRAMBLE

Preparation for 15% winter-truffle scramble.

180160 - 50 G JAR (BY 6)



## RISOTTO WITH PORCINI MUSHROOMS AND SUMMER TRUFFLE

200003 - 200 G JAR & 20 ML BOTTLE (BY 6)



## POLENTA WITH PORCINI MUSHROOMS AND SUMMER TRUFFLE

200008 - 170 G JAR & 20 ML BOTTLE (BY 6)



## MONT VENTOUX SPELT WITH PORCINI MUSHROOMS AND SUMMER TRUFFLE

200009 - 200 G JAR & 20 ML BOTTLE (BY 6)



## TAGLIATELLE WITH PORCINI MUSHROOMS AND SUMMER TRUFFLE

Tagliatelle with porcini mushrooms and 2% summer truffle, flavoured.

180109 - 250 G BOX (BY 6)



# Truffle sauces and preparations

The best partners for your creativity in the kitchen. They maintain their fantastic qualities when cooked, while adding taste and texture. Stirred into a sauce, added to a baked dish or simply mixed with a fresh cheese, truffle sauces and pastes offer a wide range of uses.



## SUMMER-TRUFFLE SAUCE

Culinary mix based on button mushrooms and summer truffle.

8% summer-truffle sauce, flavoured.

180018 - 40 G JAR (BY 6)

180019 - 120 G JAR (BY 6)

Ready to use, this product can be added to a sauce (pasta, eggs) or used as the base for various recipes (pizzas, béchamel, marinades).

Simply mix it with a fresh cheese for an aperitif and spread on toast.

Scan to find out more!



## PDO COMTÉ CREAM WITH BLACK TRUFFLE

Flavoured culinary mix based on PDO Comté, crème fraîche and 3% black truffles (Tuber Melanosporum).

180012 - 90 G JAR (BY 6)

Reheated, this smooth cream will pair perfectly with a Croque-Monsieur, a burger, a pasta dish or a focaccia. Simple and delicious.

Scan to find out more!



## New

Discover this new smooth and delicious cream with the power of winter truffle for truly comforting dishes: pastas, gratins, risottos or puff-pastry recipes.

## 8% WINTER-TRUFFLE CREAM

180232 - 90 G JAR (BY 6)



The power of black truffle or the finesse of summer truffle, depending on your tastes. The texture and intensity of truffle paste is perfect for sauces and baked preparations. In a cake au jambon, a sauce, or to stuff meat.

## WINTER-TRUFFLE PASTE

82% winter-truffle paste, flavoured.

180076 - 25 G JAR (BY 6)

180037 - 120 G JAR (BY 6)



## SUMMER-TRUFFLE PASTE

73% summer-truffle paste, flavoured.

180043 - 50 G JAR (BY 6)

180035 - 120 G JAR (BY 6)

70% summer-truffle paste, flavoured.

180036 - 120 G JAR (BY 6)



### Recipe idea

Courgette loaf with pumpkin seeds and black-truffle paste.

Scan to find out more!



# Sauces & spreads

## S U M M A R Y

RANGE	PRODUCT	FORMAT	NET WEIGHT		
	RISOTTO WITH PORCINI MUSHROOMS AND SUMMER TRUFFLE	<i>Jar of/Bottle of</i>	200 g + 20 ml	-	-
	POLENTA WITH PORCINI MUSHROOMS AND SUMMER TRUFFLE	<i>Jar of/Bottle of</i>	200 g + 20 ml	-	-
<b>Gastronomic dishes</b>	MONT VENTOUX SPELT WITH PORCINI MUSHROOMS AND SUMMER TRUFFLE	<i>Jar of/Bottle of</i>	200 g + 20 ml	-	-
	PREPARATION FOR WINTER-TRUFFLE SCRAMBLE	<i>Jar of</i>	50 g	-	-
	TAGLIATELLE WITH PORCINI MUSHROOMS AND SUMMER TRUFFLE	<i>Box of</i>	250 g	-	-
	SUMMER-TRUFFLE SAUCE	<i>Jar of</i>	40 g	120 g	-
	PDO COMTÉ CREAM WITH BLACK TRUFFLE	<i>Jar of</i>	90 g	-	-
<b>Truffle sauces and preparations</b>	8% WINTER-TRUFFLE CREAM, FLAVOURED	<i>Jar of</i>	160 g	-	-
	WINTER-TRUFFLE PASTE	<i>Jar of</i>	120 g	25 g	-
	SUMMER-TRUFFLE PASTE	<i>Jar of</i>	50 g	120 g	-



# Mushrooms

# Dried morels

{MORCHELLA CONICA}

*In standard, small or mini size for fine and elegant presentation, opt for 100% morel caps for an unparalleled taste or morel stems for sauces ...*

*Plantin offers you the excellence of the morel: Morchella Conica, available in all its forms.*

## SPECIAL DRIED MORELS 100% MOREL CAPS

- 140005 - 50 G TUB (BY 6)
- 140006 - 125 G TUB (BY 6)
- 140007 - 250 G TUB (BY 6)
- 140008 - 500 G TUB (BY 6)



## SPECIAL DRIED MORELS - MINI

- 140024 - 100 G TUB (BY 6)
- 140022 - 250 G TUB (BY 6)



## SPECIAL DRIED MORELS - SMALL

- 140029 - 25 G TUB (BY 6)
- 140060 - 50 G TUB (BY 6)
- 140028 - 125 G TUB (BY 6)

GLOSSARY

**Special:** 100% caps, for elegant presentation  
**Extra:** whole mushrooms - cap and stem  
**Caterer:** 60% caps, 40% stems

## EXTRA DRIED MORELS

*Morel caps with stems.*

- 140001 - 25 G TUB (BY 6)
- 140000 - 50 G TUB (BY 6)
- 140002 - 125 G TUB (BY 6)
- 140003 - 250 G TUB (BY 6)
- 140004 - 500 G TUB (BY 6)

## CATERER MOREL BLEND

*Composed of 60% morel caps and 40% stems.*

- 140035 - 500 G TUB (BY 6)



*Chicken supreme with morel sauce, an icon of French cuisine!  
A comforting autumn dish for big and small.*

*Scan to find out more!*



## MORELS IN BLACK-TRUFFLE JUICE

- 110151 - 100 G JAR (BY 6)

## MORELS IN BRINE

- 110152 - 100 G JAR (BY 6)

# Dried porcini mushrooms

{BOLETUS EDULIS}

Much-appreciated mushroom in cooking, the porcini enhances a range of recipes: Risottos, vegetable stir-fries, soups or crumbles ... Plantin offers a wide range for all chef needs - whether amateur or professional.

## TOP-QUALITY DRIED PORCINI MUSHROOMS

- 150031 - 50 G TUB (BY 6)
- 150028 - 125 G TUB (BY 6)
- 150029 - 250 G TUB (BY 6)
- 150030 - 500 G TUB (BY 6)

## EXTRA DRIED PORCINI MUSHROOMS

- 150020 - 25 G TUB (BY 6)
- 150023 - 50 G TUB (BY 6)
- 150017 - 125 G TUB (BY 6)
- 150019 - 250 G TUB (BY 6)
- 150021 - 500 G TUB (BY 6)

## DRIED-PORCINI POWDER

- 150034 - 125 G TUB (BY 6)
- 150033 - 250 G TUB (BY 6)



## GLOSSARY

**Top quality:** Larger size, whole mushrooms, gentle and even drying  
**Extra:** Small and average size, whole mushrooms

Non-exhaustive list of formats, consult price table for more information.

Commonly used by chefs for their taste qualities and their long conservation, dried mushrooms multiply their weight by 4 after 45 minutes of rehydration.  
Simply fried or added to recipes, they make for a precious ally in cooking.



## DRIED CHANTERELLES

- 160016 - 25 G TUB (BY 6)
- 160018 - 50 G TUB (BY 6)
- 160014 - 125 G TUB (BY 6)



## DRIED HORN OF PLENTY

- 160025 - 25 G TUB (BY 6)
- 160029 - 50 G TUB (BY 6)
- 160024 - 125 G TUB (BY 6)

# Our selection



## DRIED SHIITAKE MUSHROOMS

- 160036 - 125 G TUB (BY 6)



## DRIED SLIPPERY JACKS

- 160008 - 125 G TUB (BY 6)

# of dried mushrooms



## DRIED OYSTER MUSHROOMS

- 160040 - 125 G TUB (BY 6)



## DRIED WOOD-EAR MUSHROOMS

- 160002 - 125 G TUB (BY 6)



# Our blends of dried mushrooms



## BOLETE AND PORCINI-MUSHROOM BLEND

Blend of 80% slippery jacks {*Suillus luteus* and/or *granulatus*} and 20% porcini mushrooms {*Boletus edulis*}.

150009 - 50 G TUB (BY 6)  
150011 - 125 G TUB (BY 6)  
150010 - 500 G TUB (BY 6)



## DRIED WILD-MUSHROOM BLEND

Blend of 40% slippery jacks {*Suillus luteus* and/or *granulatus*}, 30% oyster mushrooms {*Pleurotus Ostreatus*}, 20% wood-ear mushrooms {*Auricularia polytricha*}, 10% porcini mushrooms {*Boletus edulis*}.

160058 - 50 G TUB (BY 6)  
160056 - 125 G TUB (BY 6)  
160057 - 500 G TUB (BY 6)

# Mushrooms for grinding

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Mushrooms

to grind over all your recipes before cooking (eggs, gratins, sauces and more).

## DRIED PORCINI MUSHROOMS FOR GRINDING

180145 - 25 G GLASS MILL (BY 6)

## DRIED MORELS FOR GRINDING

180146 - 21 G GLASS MILL (BY 6)

## DRIED WILD-MUSHROOM BLEND FOR GRINDING

180147 - 19 G GLASS MILL (BY 6)



# Dried mushrooms

PRECIOUS ALLIES IN COOKING.

Dried mushrooms can be found in all the greatest professional kitchens. Drying makes it possible to preserve all the flavours of mushrooms and conserve them for long periods of time in their sealed packaging, stored in a dark, dry place.

After 45 minutes of rehydration in warm water, they can be used just like fresh mushrooms: simply fried or added to preparations, sauces, soufflés and more.

A rigorous selection of mushrooms, close attention paid to their gentle and consistent drying and meticulous sorting and grading have built the reputation of the Plantin range.

Sorted by size and quality, 100% caps and stems, our range covers all needs in the kitchen: garnishes, sauces, stuffings, etc.

TIP

Keep the rehydration water! Once strained and reheated, this makes for a fantastic addition to a bouillon or sauce.

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Mushrooms



# Mushrooms

## SUMMARY

RANGE	PRODUCT	VARIATIONS	FORMAT	NET WEIGHT				
Dried morels	SPECIAL DRIED MORELS (MORCHELLA CONICA) 100% MOREL CAPS		Tub of	50 g	125 g	250 g	500 g	—
	SPECIAL DRIED MORELS (MORCHELLA CONICA) MINI		Tub of	100 g	250 g	—	—	—
	SPECIAL DRIED MORELS (MORCHELLA CONICA) SMALL		Tub of	25 g	50 g	125 g	—	—
	EXTRA DRIED MORELS (MORCHELLA CONICA) MOREL CAPS WITH STEMS		Tub of	25 g	50 g	125 g	250 g	500 g
	CATERER MOREL BLEND (MORCHELLA CONICA) COMPOSED OF 60% MOREL CAPS AND 40% STEMS		Tub of	500 g	—	—	—	—
	REHYDRATED MORELS (MORCHELLA CONICA)	Morels in black-truffle juice	Jar of	100 g	—	—	—	—
Morels in brine		Jar of	100 g	—	—	—	—	
Dried porcini mushrooms	TOP-QUALITY DRIED PORCINI MUSHROOMS (BOLETUS EDULIS)		Tub of	50 g	125 g	250 g	500 g	—
	EXTRA DRIED PORCINI MUSHROOMS (BOLETUS EDULIS)		Tub of	25 g	50 g	125 g	250 g	500 g
	DRIED-PORCINI POWDER (BOLETUS EDULIS)		Tub of	125 g	250 g	—	—	—
Other dried mushrooms	DRIED CHANTERELLES		Tub of	25 g	50 g	125 g	—	—
	DRIED HORN OF PLENTY		Tub of	25 g	50 g	125 g	—	—
	DRIED SHIITAKE MUSHROOMS		Tub of	125 g	—	—	—	—
	DRIED SLIPPERY JACKS		Tub of	125 g	—	—	—	—
	DRIED OYSTER MUSHROOMS		Tub of	125 g	—	—	—	—
	DRIED WOOD-EAR MUSHROOMS		Tub of	125 g	—	—	—	—
	Our blends of dried mushrooms	BOLETE AND PORCINI-MUSHROOM BLEND		Tub of	50 g	125 g	500 g	—
DRIED WILD-MUSHROOM BLEND			Tub of	50 g	125 g	500 g	—	—
Mushroom mills	DRIED-MOREL MILL		Glass mill of	21 g	—	—	—	—
	DRIED-PORCINI MILL		Glass mill of	25 g	—	—	—	—
	DRIED WILD-MUSHROOM BLEND MILL		Glass mill of	19 g	—	—	—	—

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Mushrooms

READY  
to gift



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Ready to gift

# Oils and condiments gift boxes



Three exceptional PDO olive oils paired with black truffle. Three complementary characters to accompany all your creations.

## ORIGIN COLLECTION PDO OLIVE OILS GIFT BOX

- No 1 The Mild: PDO Nyons. 100 ML BOTTLE - 170045
- No 2 The Intense: PDO Vallée des Baux de Provence. 100 ML BOTTLE - 170046
- No 3 The Fresh: PDO Provence. 100 ML BOTTLE - 170047

200045 - GIFT BOX SOLD BY (BY 3)

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Ready to gift

Extra-virgin olive oil gift boxes. For you or a loved one. Flavoured with truffle or mushrooms, a few drops of these oils is enough to perfume all your preparations: salads, mashed potatoes and vegetable stir-fries. To be used after cooking, as a seasoning.

## TRIO OF EXTRA-VIRGIN OLIVE OILS

- 1 culinary mix based on olive oil with black-truffle flavouring. 20 ML VIAL
- 1 culinary mix based on olive oil with morel flavouring. 20 ML VIAL
- 1 culinary mix based on olive oil with porcini-mushroom flavouring. 20 ML VIAL

200006 - GIFT BOX SOLD BY (BY 6)



The essential seasoning. Flavoured with summer truffle or porcini mushrooms, these PGI Guérande salts perfectly flavour all preparations.....

## DUO OF PGI GUÉRANDE SALTS

- 1 jar of flavoured culinary mix based on PGI Guérande salt and 1% summer truffle. 50 G JAR - 180065
- 1 jar of culinary mix based on PGI Guérande salt and porcini mushrooms. 50 G JAR - 180006

200004 - GIFT BOX SOLD BY (BY 6)

# Duo of spreads

For an aperitif or picnic. Summer-truffle spreads, to enjoy on toast or add to a puff pastry or gourmet bite. Original flavours and the finesse of summer truffle.

## CARROTS, TOMATOES AND CHICKPEA DUO

- 1 jar of carrot and tomato spread with 5% summer truffle, flavoured. 100 G JAR - 180005
- 1 jar of chickpea spread with 5% summer truffle, flavoured. 100 G JAR - 180002

200002 - GIFT BOX SOLD BY (BY 6)



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Ready to gift



## GRILLED AUBERGINE AND COURGETTE DUO

- 1 jar of grilled-aubergine spread with 5% summer truffle, flavoured. 100 G JAR - 180000
- 1 jar of grilled-courgette spread with 5% summer truffle, flavoured. 100 G JAR - 180001

200000 - GIFT BOX SOLD BY (BY 6)

## GRILLED ASPARAGUS AND ARTICHOKE DUO

- 1 jar of grilled-asparagus spread with 5% summer truffle, flavoured. 100 G JAR - 180004
- 1 jar of artichoke spread with 5% summer truffle. 100 G JAR - 180003

200001 - GIFT BOX SOLD BY (BY 6)



# Gift boxes

## Dried mushrooms



In ground format, these noble mushrooms can be added to all your recipes before cooking. Rehydrated for a few dozen minutes, these can be used just like fresh mushrooms, to be fried or added to your recipes.

### DUO OF DRIED-MUSHROOM MILLS

- 1 mill of dried wild morels  
21 G MILL - 180146
- 1 mill of dried porcini mushrooms  
25 G MILL - 180145

200005 - GIFT BOX SOLD BY (BY 6)

Morels, porcini mushrooms, chanterelles or horn of plenty. Sealed formats for optimal conservation.

### TRIO OF DRIED MUSHROOMS

- 1 tub of extra dried porcini mushrooms.  
25 G TUB - 150020
- 1 tub of dried horn of plenty.  
25 G TUB - 160025
- 1 tub of dried chanterelles.  
25 G TUB - 160016

200007 - GIFT BOX SOLD BY (BY 6)



# Seasonings



The Best-Sellers from our seasonings, in gift format. 100% porcini mushrooms or truffle flavour, to accompany amateur or expert chefs in all their culinary creations.

### 100% PORCINI-MUSHROOM GIFT BOX

- 1 flavoured culinary mix based on extra-virgin olive oil and porcini mushrooms. 100 ML BOTTLE - 170019
- 1 jar of porcini-mushroom mustard. 50 G JAR - 180007
- 1 flavoured culinary mix based on PGI Guérande salt and porcini mushrooms. 50 G JAR

200018 - GIFT BOX (BY 3)

### GIFT BOX WITH 2 OILS

- 1 culinary mix based on extra-virgin olive oil and black-truffle flavouring. 100 ML BOTTLE - 170015
- 1 flavoured culinary mix based on extra-virgin olive oil and white-truffle flavouring. 100 ML BOTTLE - 170016

200019 - GIFT BOX (BY 3)



### OIL AND VINEGAR GIFT BOX

- 1 culinary mix based on extra-virgin olive oil and black-truffle flavouring. 100 ML BOTTLE - 170015
- 1 culinary mix based on PGI balsamic vinegar of Modena and black-truffle flavouring. 100 ML BOTTLE - 180078

200020 - GIFT BOX (BY 3)



### OIL & CONDIMENTS GIFT BOX

- 1 flavoured culinary mix based on extra-virgin olive oil and black-truffle flavouring. 100 ML BOTTLE - 170015
- 1 jar of mustard with 5% winter truffle, flavoured. 50 G JAR - 180031
- 1 jar of flavoured culinary mix based on Guérande PGI salt and 1% summer truffle. 50 G JAR - 180065

200021 - GIFT BOX (BY 3)



# Gastronomic gift boxes



Honey, carpaccio and olive spread with truffle.  
To add an original touch to your cheese dishes.

## TRIO OF TRUFFLES & CHEESES

- 1 jar of summer-truffle carpaccio, flavoured.  
40 G JAR - 180047
- 1 jar of olive and 3% summer-truffle spread.  
50 G JAR - 180011
- 1 jar of flavoured culinary mix based on acacia honey and 5% summer truffle.  
50 G JAR - 180029

200023 - GIFT BOX SOLD BY (BY 3)

Olive oil with truffle, shavings and whole black truffles.  
The black truffle in all its forms to create a whole meal all around this delicious fungus

## THE PLEASURE OF BLACK TRUFFLE

- 1 flavoured culinary mix based on extra-virgin olive oil and black-truffle flavouring.  
250 ML BOTTLE - 170036
- 1 jar of black-truffle shavings.  
30 G JAR - 110034
- 1 jar of 1<sup>st</sup>-boil extra whole black truffles.  
27.5 G JAR - 110005

200025 - GIFT BOX SOLD BY (BY 3)



Gastronomic gift boxes with black truffle.  
The Best-Sellers from our culinary universe, in gift boxes to treat yourself or your loved ones.

## TRUFFLE DINNER TRIO

- 1 jar of black-truffle shavings.  
30 G JAR - 110034
- 1 jar of black-truffle chips.  
30 G JAR - 110041
- 1 jar of extra black-truffle juice.  
50 G JAR - 110031

200024 - GIFT BOX SOLD BY (BY 3)



Puff-pastry twists with summer-truffle olive spread

Scan to find out more!



# Recine



# ideas

## TRUFFLED APERITIF

- 1 flavoured culinary mix based on extra-virgin olive oil and black-truffle flavouring.  
100 ML BOTTLE - 170015
- 1 jar of summer-truffle carpaccio, flavoured.  
40 G JAR - 180047
- 1 jar of olive spread with 3% summer truffle.  
50 G JAR - 180011

200036 - GIFT BOX SOLD BY (BY 3)

Burratina tomatoes and summer-truffle carpaccio

Scan to find out more!



# Ready to gift

## SUMMARY

RANGE	PRODUCT	COMPOSITION
Oils and condiments gift boxes	ORIGIN COLLECTION PDO OLIVE OILS GIFT BOX	- No 1 The Mild: PDO - Nyons No 2 The Intense: PDO Vallée des Baux de Provence - No 3 The Fresh: PDO Provence
	TRIO OF EXTRA-VIRGIN OLIVE OILS	
	DUO OF PGI GUÉRANDE SALTS WITH SUMMER TRUFFLE OR PORCINI MUSHROOM: THESE PGI GUÉRANDE SALTS WILL PERFECTLY FLAVOUR ALL YOUR PREPARATIONS.	- 1 jar of flavoured culinary mix based on PGI Guérande salt and 1% summer truffle - 1 jar of culinary mix based on PGI Guérande salt and porcini mushrooms
Spreads gift boxes	DUO OF CARROT/TOMATO AND CHICKPEA SPREADS WITH 5% SUMMER TRUFFLE	- 1 jar of carrot and tomato spread with 5% summer truffle, flavoured - 1 jar of chickpea spread with 5% summer truffle, flavoured
	DUO OF GRILLED AUBERGINE AND COURGETTE SPREADS WITH 5% SUMMER TRUFFLE	- 1 jar of grilled-aubergine spread with 5% summer truffle, flavoured - 1 jar of grilled-courgette spread with 5% summer truffle, flavoured
	DUO OF GRILLED ASPARAGUS AND ARTICHOKE SPREADS WITH 5% SUMMER TRUFFLE	- 1 jar of grilled-asparagus spread with 5% summer truffle, flavoured - 1 jar of artichoke spread with 5% summer truffle
Dried-mushroom gift boxes	DUO OF DRIED-MUSHROOM MILLS	- 1 mill of dried wild morels - 1 mill of dried porcini mushrooms
	TRIO OF DRIED MUSHROOMS	- 1 tub of extra dried porcini mushrooms - 1 tub of dried horn of plenty - 1 tub of dried chanterelles
	100% PORCINI-MUSHROOM GIFT BOX	- 1 culinary mix based on extra-virgin olive oil and porcini mushrooms - 1 jar of porcini-mushroom mustard - 1 flavoured culinary mix based on PGI Guérande salt and porcini mushrooms
Seasonings	GIFT BOX WITH 2 OILS	- 1 flavoured culinary mix based on extra-virgin olive oil and black-truffle flavouring - 1 flavoured culinary mix based on extra-virgin olive oil and white-truffle flavouring
	OIL AND VINEGAR GIFT BOX	- 1 flavoured culinary mix based on extra-virgin olive oil and black-truffle flavouring. 170015 - 100 ML BOTTLE - 1 culinary mix based on PGI balsamic vinegar of Modena and black-truffle flavouring. 180078 - 100 ML BOTTLE
	OIL & CONDIMENTS GIFT BOX	- 1 flavoured culinary mix based on extra-virgin olive oil and black-truffle flavouring. 170015 - 100 ML BOTTLE - 1 jar of mustard with 5% winter truffle, flavoured. 180031 - 50 G JAR - 1 jar of flavoured culinary mix based on PGI Guérande salt and 1% summer truffle. 180065 - 50 G JAR
Gastronomic	TRIO OF TRUFFLES AND CHEESES GIFT BOX	- 1 jar of summer-truffle carpaccio, flavoured - 1 jar of olive spread with 3% summer truffle - 1 jar of flavoured culinary mix based on acacia honey and 5% summer truffle
	THE PLEASURE OF BLACK TRUFFLE GIFT BOX	- 1 flavoured culinary mix based on extra-virgin olive oil and black-truffle flavouring - 1 jar of black-truffle shavings - 1 jar of 1 <sup>st</sup> -boil extra whole black truffles
	TRUFFLE DINNER TRIO GIFT BOX	- 1 jar of black-truffle shavings - 1 jar of black-truffle chips - 1 jar of extra black-truffle juice
	TRUFFLE APERITIF GIFT BOX	- 1 flavoured culinary mix based on extra-virgin olive oil and black-truffle flavouring - 1 jar of summer-truffle carpaccio, flavoured - 1 jar of olive spread with 3% summer truffle

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Ready to gift



SUPPORTS

& accessories

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Supports and accessories

# Accessories

Add a touch of drama to your point of sale and offer your customers useful accessories. Plantin offers you serving products designed for presenting and serving truffles. For decoration or everyday use, Plantin accessories are essential sales supports and popular gifts among customers.



These ash-wood boxes are perfect for gifting and showcasing the fresh truffles and other treasures of the Plantin range

## ENGRAVED WOODEN BOX

Small version: 19.7 x 16.8 x 8.4 cm.  
**190000 - SOLD BY THE UNIT**  
 Large version: 31.8 x 21.8 x 12 cm.  
**190001 - SOLD BY THE UNIT**



Showcase your finest fresh truffles to the rhythm of the seasons with this glass cloche.

## TRUFFLE CLOCHE

**190014 - SOLD BY THE UNIT**  
 Set including container (also glass) and cloche containing up to 400 g of fresh truffles

Cut perfect strips thanks to the ultra-sharp adjustable blade. Essential for well-dressed plates.

## TRUFFLE MANDOLIN

Olive-wood mandolin.  
**190004 - CUT THICKNESS: 0.2 TO 3 MM**  
 Stainless-steel mandolin.  
**190005 - CUT THICKNESS: 0.2 TO 3 MM**



## EMBROIDERED APRON

**190029 - SOLD BY THE UNIT (BY 1)**  
 One size.



## CERAMIC TRUFFLES

**190011 - SOLD BY THE UNIT (BY 1)**  
 Length: 6 cm.



## CERAMIC TRUFFLE KEYRING

**190012 - SOLD BY THE UNIT (BY 1)**  
 Diameter varies from 3 to 4 cm.



## JUTE BAGS

Small version: 14 x 20.5 cm  
**190003 - SOLD BY 5 (BY 5)**  
 Large version: 24 x 30 cm  
**190002 - SOLD BY 5 (BY 5)**

# Sales supports



Packed with the best recipes based on truffles and mushrooms, from aperitifs to desserts.  
*Added extra: 5 chef recipes! Sold by 20.*  
 Available in French and English.

## "TRUFFLES AND MUSHROOMS IN COOKING" RECIPE BOOK

DIMENSIONS: 14.8 x 21 CM

190015 - SOLD BY 20 FRENCH VERSION (BY 20)

190016 - SOLD BY 20 ENGLISH VERSION (BY 20)

## RECIPE-BOOK HOLDER

DIMENSIONS: 10 x 26 x 11 CM

190017 - SOLD BY THE UNIT



Solid and elegant. Thick matte-black paper with gold hot foil logo.  
 2 formats available.

## PREMIUM SHOP BAG

Small version: 20 x 24 x 13 cm

190008 - SOLD (BY 25)

Large version: 34 x 27 x 15 cm

190010 - SOLD (BY 25)



## CARDBOARD EASELS

DIMENSIONS: 14.8 x 21 CM

Plantin 2021 Collection.

190018 - SOLD BY THE UNIT

Spreads and condiments

190019 - SOLD BY THE UNIT

Fresh black truffles

190020 - SOLD BY THE UNIT

Truffles all year round

190021 - SOLD BY THE UNIT

Premium dried mushroom

190022 - SOLD BY THE UNIT



## POSTERS

DIMENSIONS: 29.7 X 42 CM

Spreads and condiments

190023 - SOLD BY THE UNIT

Fresh-truffle mandolin

190025 - SOLD BY THE UNIT

Fresh black truffles

190026 - SOLD BY THE UNIT

Plantin 2021 Collection

190027 - SOLD BY THE UNIT

Premium dried mushroom

190028 - SOLD BY THE UNIT

Truffles all year round

190024 - SOLD BY THE UNIT

## ISOTHERMAL COOL BAG

DIMENSIONS: 20 x 32 CM

190006 - SOLD (BY 20)



## Nouveau

### GIFT BOX - SMALL

Small version: 200 x 150 x 80

350106 - SOLD BY (12)

### GIFT BOX - LARGE

Large version: 300 x 200 x 80 cm

350107 - SOLD BY (6)

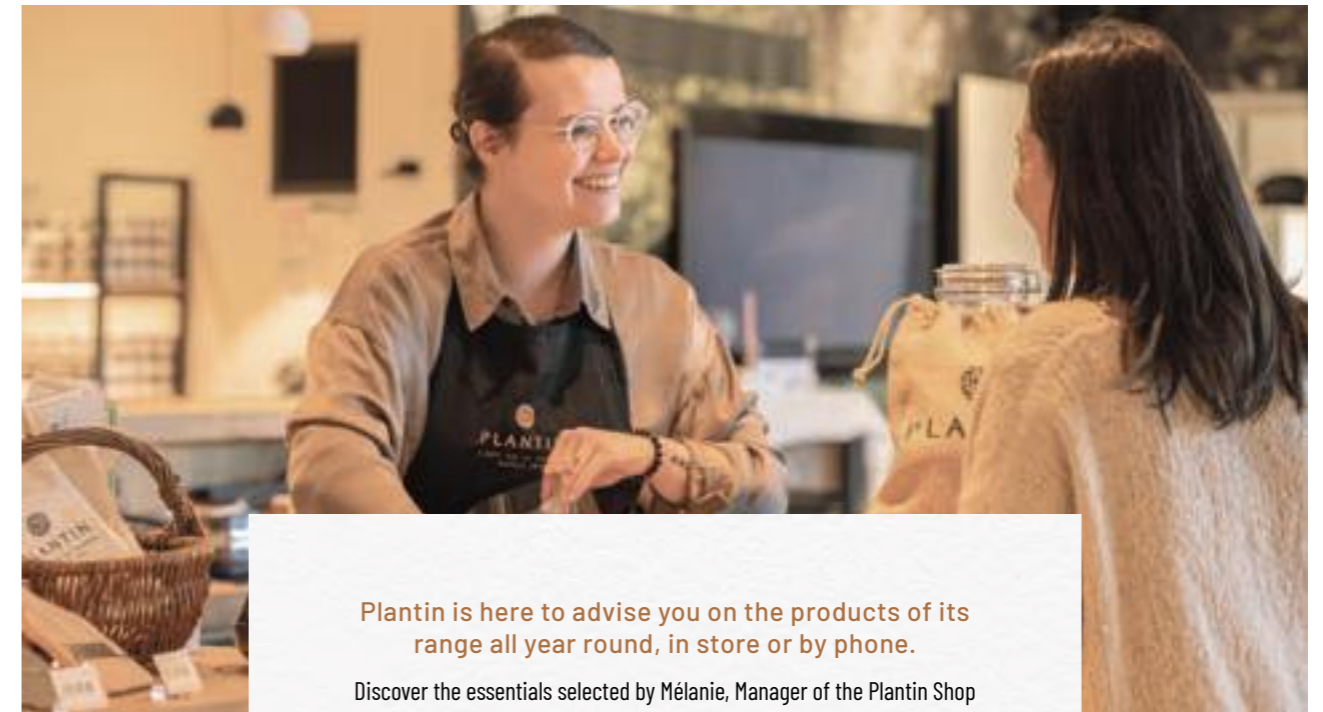


# Supports & accessories

## S U M M A R Y

RANGE	PRODUCT	VARIATIONS
Accessories	ENGRAVED WOODEN BOX	Small version
		Large version
	TRUFFLE CLOCHE	
	TRUFFLE MANDOLINS	Olive-wood mandolin
		Stainless-steel mandolin
	EMBROIDERED APRON	
	CERAMIC TRUFFLE	
	CERAMIC TRUFFLE KEYSRING	
	JUTE BAGS	Small version
		Large version
Sales supports	"TRUFFLES AND MUSHROOMS IN COOKING" RECIPE BOOK	"Truffles and mushrooms in cooking" recipe book FR "Truffles and mushrooms in cooking" recipe book EN
	RECIPE-BOOK HOLDER	Recipe-book holder
	POS - CARDBOARD EASEL	Fresh-truffle mandolin
		Plantin 2021 Collection
		Spreads and condiments
		Premium dried mushroom
		Truffle all year round
	POS - POSTERS	Fresh black truffles
		Fresh-truffle mandolin
		Plantin 2021 Collection
Spreads and condiments		
Premium dried mushroom		
PREMIUM SHOP BAG	Small version	
	Large version	
	ISOTHERMAL COOL BAG	
Gift boxes		Small version
		Large version

# The essentials



Plantin is here to advise you on the products of its range all year round, in store or by phone.  
Discover the essentials selected by Mélanie, Manager of the Plantin Shop in Puyméras.



## TOP 5

- ① 170017 - BLACK-TRUFFLE FLAVOURED EXTRA-VIRGIN OLIVE OIL WITH TRUFFLE PIECES - 100 ML
- ② 180061 - SUMMER-TRUFFLE SEASONING - 50G
- ③ 180017 - SALTED CASHEWS WITH SUMMER TRUFFLE
- ④ 180019 - SUMMER-TRUFFLE SAUCE - 120 G
- ⑤ 180160 - PREPARATION FOR WINTER-TRUFFLE SCRAMBLE - 50G



## TOP 10

### ALL-PURPOSE PRODUCTS

- ① 170017 - BLACK-TRUFFLE FLAVOURED EXTRA-VIRGIN OLIVE OIL WITH TRUFFLE PIECES - 100 ML
- ② 180061 - SUMMER-TRUFFLE SEASONING - 50G

### FOR APÉRITIFS

- ③ 180104 - SUMMER-TRUFFLE CRISPS - 100 G
- ④ 180057 - SUMMER-TRUFFLE CARPACCIO - 100 G
- ⑤ 180017 - SALTED CASHEWS WITH SUMMER TRUFFLE

### IN COOKING

- ⑥ 180061 - SUMMER-TRUFFLE SAUCE - 120 G
- ⑦ 180012 - BASED ON PDO COMTÉ, CRÈME FRAÎCHE AND BLACK TRUFFLES - 90 G
- ⑧ 140005 - DRIED SPECIAL MORELS - 100% MOREL CAPS - 50 G
- ⑨ 110001 - EXTRA BLACK TRUFFLES - 15 G
- ⑩ 180160 - PREPARATION FOR WINTER-TRUFFLE SCRAMBLE - 50 G

## TERMS AND CONDITIONS OF SALE

These terms and conditions of sale apply to brands and products sold by the company Plantin SAS. Plantin SAS reserves the right to modify its prices at any time. However, it undertakes to invoice ordered goods at the price indicated at the time of the order's placement.

### 1. ORDER

All customer orders imply the unreserved acceptance of our terms and conditions of sale, regardless of any conditions to the contrary that may appear on said orders, unless they have been accepted by us. All orders are considered final after our acceptance and confirmation.

### 2. DELIVERY

Average delivery times: 10 working days following order receipt. These times are given for information purposes only. No penalty may be requested for late deliveries. Delays for which we are not responsible (strikes, weather, etc.) will not give rise to damage and compensation, cancellation of the sale or refusal of delivery for the buyer.

We reserve the right to make full or partial deliveries. In any case, delivery can only be made within the stated times if the client is up-to-date with their obligations vis-à-vis Plantin SAS.

Our goods travel at the buyers risk, no matter the payment or delivery method chosen, and it is the buyer's responsibility to verify the good condition of goods upon arrival. Claims made by the buyer regarding a delivery will only be accepted if they are made in detail at the time of the goods' reception on the carrier's receipt and confirmed in writing delivered to the carrier by registered letter within three days in accordance with Article L 133-3 of the Code of Commerce. The notes "subject to reservation" and "subject to unpacking", etc. have no value if the goods have not been recognised as defective under the aforementioned conditions.

In the event of a delivery recognised as defective, our liability is strictly limited to the obligation to replace the item recognised as defective. Given the characteristics of our goods, it is the buyer's responsibility to ensure that they are stored in optimal temperature conditions, from 1 to 4 degrees for chilled products, from 17 to 22 degrees and under 70% humidity for chocolate, and -18 degrees minimum for frozen products. As such, Plantin SAS cannot be held liable for storage under inappropriate conditions.

### 3. PRICES

Our prices are provided tax exclusive, including packaging. FREE SHIPPING from €600.000 excl. VAT ordered for mainland France and Corsica. Plantin SAS reserves the right to modify its prices at any time. However, it undertakes to invoice products ordered at the price indicated at the time of the order's placement. SHIPPING-FEES CONTRIBUTION: €25 under carriage paid (€50 for Corsica). Any event discount will be the subject of negotiation and our agreement. For the delivery of frozen products, specific shipping fees will be applied.

### 4. PAYMENT CONDITIONS

It is agreed that all our goods are sold with retention of title (Law of 12 May 1980) subject to full payment of the price. In application of Article 31 of the Order of 1 December 1986 regarding the freedom of pricing and competition, any rebate, for which the principle is acquired during the sale, must be subject to a written agreement signed by a Plantin SAS manager. PAYMENT TIMES: 30 days net. Payment conditions: LCR electronic bill of exchange, accepted bill of exchange, cheque, bank transfer. Late-payment penalties are set at three times the legal rate.

### 5. INTELLECTUAL PROPERTY RIGHTS, PLANTIN BRAND IDENTITY AND PLANTIN SHOP CONCEPT

The customer is informed that the Plantin brand and its brand identity are registered and cannot be used without the written agreement of Plantin SAS; any unauthorised use is therefore prohibited. Furthermore, Plantin SAS has developed a retail concept store including a show shop located on Route de Nyons, 84110 Puyméras, France; the customer is therefore prohibited from making any unauthorised use thereof, including via a retail shop that only stocks the Plantin SAS range and may therefore generate confusion among end consumers.

### 6. JURISDICTION

These terms and conditions will exclusively govern our sales and exclude any other contrary clause in the customer's conditions. In case of dispute, only the courts of our registered headquarters will be competent.

Plantin SAS with a share capital of €1,000,000

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SIRET: 70692021200018

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PERSONAL DATA

Plantin SAS undertakes to protect your privacy and takes compliance with its obligations in terms of the security of customer information very seriously. We are clear and transparent with regard to the information we collect and its subsequent use. The data is used to process orders, manage customer accounts, analyse orders and, if the customer chooses this option, to send them commercial-prospecting letters, newsletters, promotional offers and/or information on special sales, unless the customer no longer wishes to receive such communication from the seller. Customer data is stored confidentially by the seller, for the needs of the contract, its performance and in compliance with legal requirements. Data may be communicated, in whole or part, to the seller's service providers involved in the order process. For commercial purposes, the seller will not transfer the names and addresses of its clients to miscellaneous commercial partners. In accordance with the General Data-Protection Regulation of 25 May 2018, the customer benefits from a right of access, correction, objection (for legitimate reasons) and deletion with regard to their personal data. They may exercise these rights by sending an email to our Data-Protection Officer at info@plantin.com, or by sending a letter to Plantin SAS - Route de Nyons 84110 Puyméras, France.

### PRODUCT INFORMATION: allergens

Our Spreads and Condiments may contain traces of: peanuts, nuts, gluten, milk, molluscs, mustard, egg, soy, sulphites.



# PLANTIN

L'ART DE LA TRUFFE  
DEPUIS 1930

**05** FRESH TRUFFLES • **11** TRUFFLES  
ALL YEAR ROUND • **19** OILS &  
CONDIMENTS **29** SNACKS & APERITIFS •  
**37** SAUCES & SPREADS • **43** MUSHROOMS  
**51** READY TO GIFT • **59** SUPPORTS &  
ACCESSORIES

TO ORDER OR FOR ANY BESPOKE REQUESTS

ORDER@PLANTIN.COM

WWW.TRUFFE-PLANTIN.COM

@PLANTINTRUFFE



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