



# PLANTIN

L'ART DE LA TRUFFE  
DEPUIS 1930



- COLLECTION 2025 / 2026 -

NEARLY 100 YEARS OF PASSION  
AND EXPERTISE DEDICATED TO

# Truffles



“

SINCE 1930, PLANTIN HAS USED ITS KNOW-HOW  
TO DELIVER EXCEPTIONAL-QUALITY TRUFFLE  
AND MUSHROOM PRODUCTS,  
MEETING THE EXPECTATIONS OF CUSTOMERS  
AROUND THE WORLD.

”



# CONTENTS

2025/2026 COLLECTION



3

Platinum

**07**

FRESH  
TRUFFLES

TRUFFLES ALL  
YEAR ROUND

**11**

MUSHROOMS

**19**

OILS  
& CONDIMENTS

SNACKS  
& APERITIFS

**29**

**35**

SAUCES  
& SPREADS

**45**

**53**

READY  
TO GIFT

SALES AIDS  
& ACCESSORIES

**61**



# Plantin workshops - Puyméras

Dried mushroom  
workshops

Workshops  
Plantin

The shop  
Plantin

Truffles patches

IT WAS IN THE HEART OF PROVENCE, IN 1930,  
THAT MARCEL PLANTIN FOUNDED MAISON PLANTIN.  
A FAMILY BUSINESS, IT HAS BUILT ITS REPUTATION  
AMONG THE WORLD'S FINEST RESTAURANTS.  
TODAY, THE COMPANY COVERS MORE THAN 4,000 SQUARE METERS  
AND HAS AROUND 100 EMPLOYEES ON SITE.







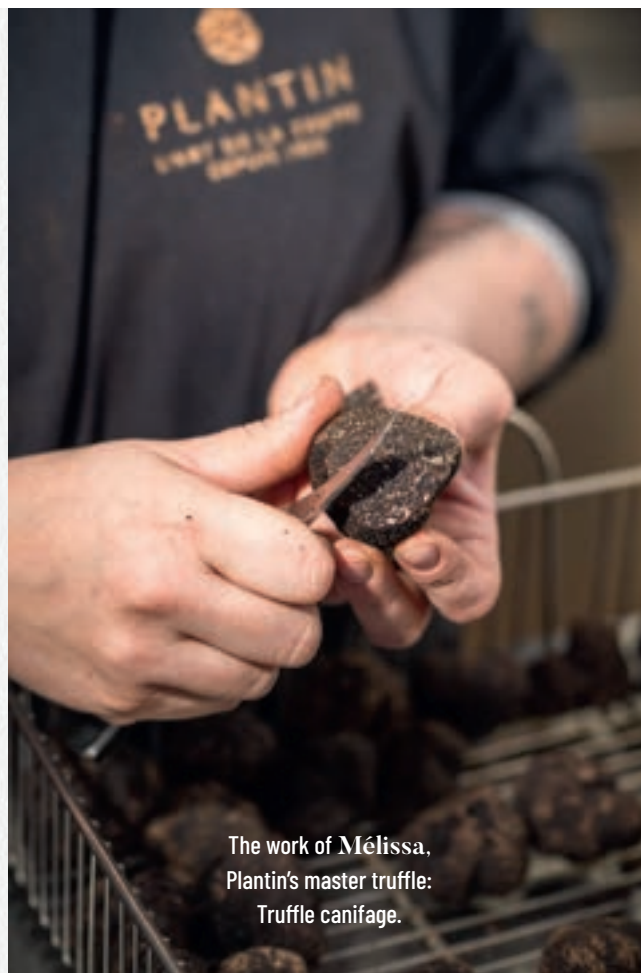
# Plantin know-how since 1930

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

Plantin  
partner

Gault  
& Millau

LES  
GRANDES  
TABLES  
DU  
MONDE



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

6

Plantin



## THE HUMAN AT THE HEART OF PLANTIN

From the truffle-growing oak plantations to processing our products, the human element plays an essential role in our production process. To guarantee unbeatable quality every day, we annually 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 fitted out with the best equipment to guarantee high-quality production.





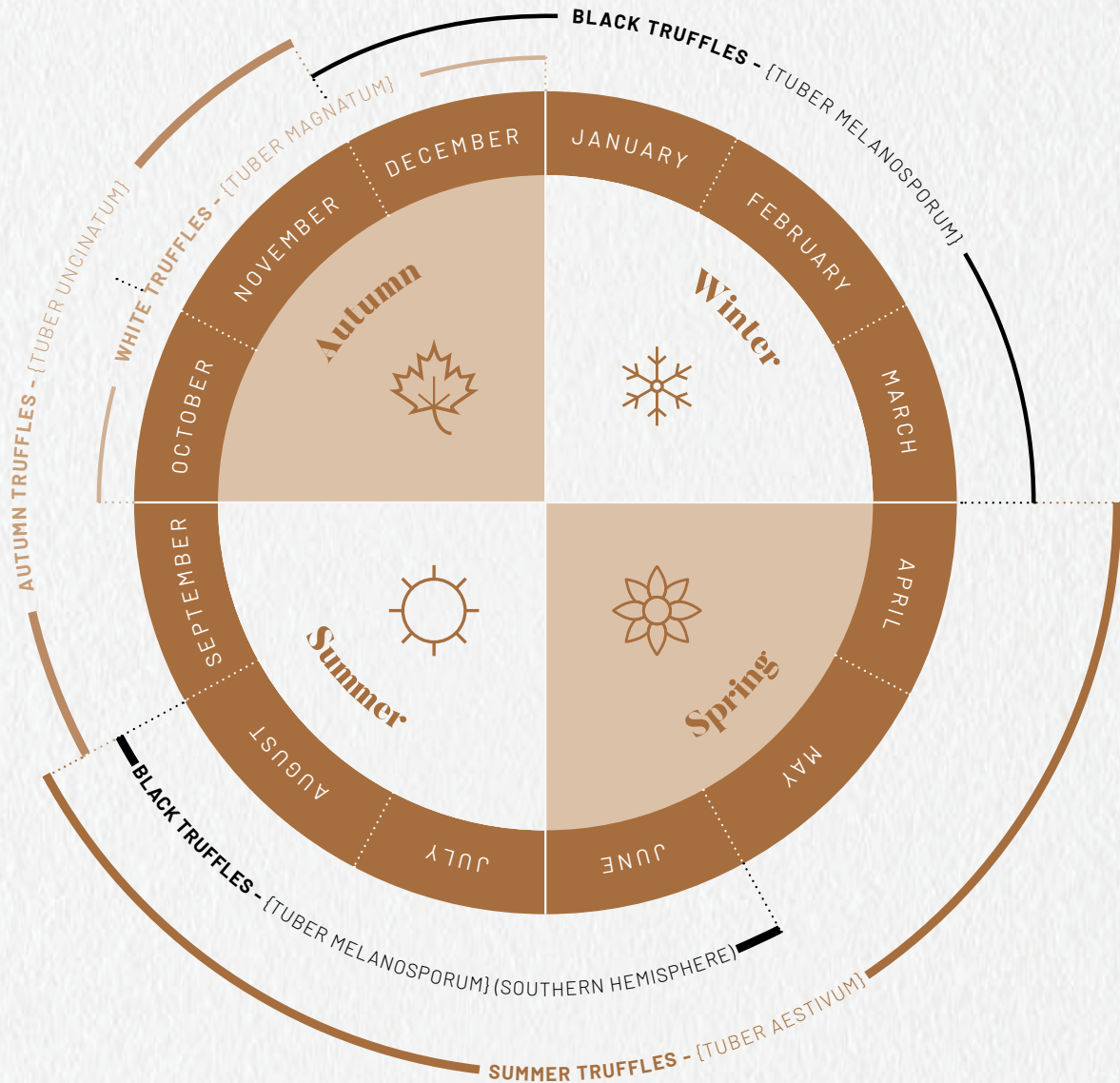


FRESH

# truffles



# The main varieties of fresh truffles



8

Fresh truffles



## BLACK TRUFFLES

{Tuber melanosporum}

NOVEMBER-MARCH

JUNE-AUGUST

(origin: southern hemisphere)



## SUMMER TRUFFLES

{Tuber aestivum}

APRIL TO AUGUST



## WHITE TRUFFLES

{Tuber magnatum}

OCTOBER TO DECEMBER



## AUTUMN TRUFFLES

{Tuber uncinatum}

SEPTEMBER TO NOVEMBER

OUR COLLABORATION WITH TRUFFLE FARMERS MEANS WE CAN  
OFFER THE FRESHEST TRUFFLES, 320 DAYS A YEAR.



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

## 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 PEELINGS

### 100040 - BLACK TRUFFLE BREAKINGS



### 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 undergrowth perfume.*



# Fresh truffles

## S U M M A R Y

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 PEELINGS					
	{TUBER MELANOSPORUM}	BLACK TRUFFLE BREAKINGS					
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



# 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, it 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)



### Pieces

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

110014 - 52.5 G JAR (BY 6)

110015 - 105 G JAR (BY 6)



#### WHAT IS PRESERVATION?

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 the perfect accompaniment to delicate preparations  
like foie gras, terrines or stuffed meats.*

*Whole or in pieces, they present the same taste qualities.  
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)



### 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.*



# Black truffle

{TUBER MELANOSPORUM}



## Peelings

*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)



## Breakings

*These slivers of truffle are ideal 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 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.*





15

Truffles all year round

# Baked egg with black truffle

BLACK TRUFFLE SHAVINGS

110033 - 15 G JAR (BY 6)

Scan this code to  
discover the recipe!





\*pasteurised products, keep cool

16

Truffles all year round

## BLACK TRUFFLE QUINTESSANCE

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 meat, seafood, soup or eggs in various forms.





# Truffle Quintessence\*

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



## AUTUMN TRUFFLE QUINTESSENCE

110169 - 30 G METAL BOX

110157 - 90 G METAL BOX

### Recipe ideas

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



# Truffles

## all year round

### S U M M A R Y

RANGE	VARIETY	PRODUCT	FORMAT	NET WEIGHT				
Black truffle	{TUBER MELANOSPORUM}	1 <sup>ST</sup> BOIL EXTRA BRUSHED BLACK TRUFFLES	Jar	27.5 g	52.5 g	105 g	—	—
		1 <sup>ST</sup> CHOICE BRUSHED BLACK TRUFFLES - 1 <sup>ST</sup> BOIL	Jar	52.5 g	105 g	—	—	—
		1 <sup>ST</sup> BOIL BLACK TRUFFLE PIECES	Jar	52.5 g	105 g	—	—	—
		EXTRA BRUSHED BLACK TRUFFLES	Jar	15 g	30 g	55 g	110 g	—
		1 <sup>ST</sup> CHOICE BRUSHED BLACK TRUFFLES	Jar	55 g	110 g	—	—	—
		BLACK TRUFFLE PIECES	Jar	15 g	30 g	55 g	110 g	—
		BLACK TRUFFLE PEELINGS	Jar	15 g	30 g	—	—	—
		BLACK TRUFFLE BREAKINGS	Jar	15 g	30 g	—	—	—
		EXTRA BLACK TRUFFLE JUICE	Jar	50 g	—	—	—	—
		1 <sup>ST</sup> CHOICE BLACK TRUFFLE JUICE	Jar	50 g	—	—	—	—
Truffle Quitessence		BLACK TRUFFLE		30 g	90 g	—	—	—
		AUTUMN TRUFFLE		30 g	90 g	—	—	—





O I L S

# &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)

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

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

**170017** - 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)





# PDO olive oil 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 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 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 based on black truffle flavoured extra-virgin olive oil with pieces.

*It is characterised by a nose with notes of fruit, herbs and raw artichoke, which can be paired with orgeat and cinnamon.*

*Its great vivacity makes it perfect with grilled fish or goats' cheese.*

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: Tanche

**PDO Vallée des Baux-de-Provence:**

Several varieties among the 586,000 trees

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

# Vinegar 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, you'll 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, delicious presentation!*

180095 - 250 G BOTTLE (BY 6)



# Truffle 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)



## 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, fla-  
voured.*

180069 - 70 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)



## SUMMER TRUFFLE AND CHILLI PEPPER SEASONING

Cayenne pepper and  
3% summer truffle flavoured seasoning.

180228 - 50 G JAR (BY 6)



## SUMMER TRUFFLE AND PROVENCE HERBS SEASONING

Provence herbs and  
3% summer truffle flavoured seasoning.

180229 - 35 G JAR (BY 6)





# New product

26

Oils and condiments



## Shrimp tacos with spicy truffle sauce

IN COLLABORATION WITH



SPICY BLACK TRUFFLE  
SAUCE

XXXXXX - 100 g bottle (by 6)

Scan to find out  
more!





# Condiments



*Light and smooth, its subtle black truffle flavour goes 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 meat or in sauces and vinaigrettes.*

## 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

180008 - 110 G JAR (BY 6)



*A summer truffle ketchup, the perfect condiment to accompany fries, burger sauce or grilled meat.*

## 3% SUMMER TRUFFLE KETCHUP, FLAVOURED

180227 - 210 G BOTTLE (BY 6)





# Oils and condiments

## S U M M A R Y

RANGE	PRODUCT	VARIATIONS	FORMAT	NET WEIGHT	
Olive oil	EXTRA-VIRGIN OLIVE OIL	Black truffle flavouring	Bottle	100 ml	250 ml
		White truffle flavouring	Bottle	100 ml	250 ml
	TRUFFLE OIL WITH PIECES	Black truffle flavouring	Bottle	100 ml	—
Sunflower oil	SUNFLOWER OIL	White truffle flavouring	Bottle	250 ml	—
		Black truffle flavouring	Bottle	250 ml	—
		With porcini mushrooms	Bottle	250 ml	—
PDO olive oil with truffle	EXTRA-VIRGIN OLIVE OIL PDO NYONS NO. 1 MILD		Bottle	100 ml	—
	EXTRA-VIRGIN OLIVE OIL PDO VALLÉE DES BAUX DE PROVENCE - NO. 2 INTENSE		Bottle	100 ml	—
	EXTRA-VIRGIN OLIVE OIL PDO PROVENCE NO. 3 FRESH		Bottle	100 ml	—
Truffle vinegars	BLACK TRUFFLE FLAVOURED PGI BALSAMIC VINEGAR OF MODENA		Bottle	100 ml	250 ml
	BLACK TRUFFLE FLAVOURED BALSAMIC CREAM		Bottle	250 g	—
Truffle salts	PGI GUÉRANDE SALT	1% summer truffle	Jar	50 g	100 g
	WORLD SALTS WITH SUMMER TRUFFLE	Pink Himalayan salt	Glass mill	100 g	—
		Winegrower's salt	Glass mill	70 g	—
		Blue Persian salt	Glass mill	100 g	—
Condiments	SUMMER TRUFFLE SEASONINGS	With 3% summer truffle and Cayenne pepper	Jar	50 g	—
		With 3% summer truffle and Provence herbs	Jar	35 g	—
		With 5% summer truffle, flavoured	Jar	50 g	—
	WINTER TRUFFLE MAYONNAISE	with 3% winter truffle	Jar	100 g	—
	WINTER TRUFFLE MUSTARD	with 5% winter truffle	Jar	50 g	100 g
	PORCINI MUSHROOM MUSTARD		Jar	110 g	—
	SUMMER TRUFFLE KETCHUP	With 3% summer truffle, flavoured	Bottle	210 g	—
	SPICY BLACK TRUFFLE SAUCE	With 3% winter truffle	Bottle	100g	—





# SNACKS & aperitifs

29

Snacks and 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)

## CARROT AND TOMATO SPREAD WITH SUMMER TRUFFLE

*Carrot and tomato spread with 5% 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)



# Truffled snacks



## SUMMER TRUFFLE CARPACCIO

*These strips of summer truffle are the perfect way to enhance your recipes.  
Perfect on a burrata, mixed salad or even a pizza.*

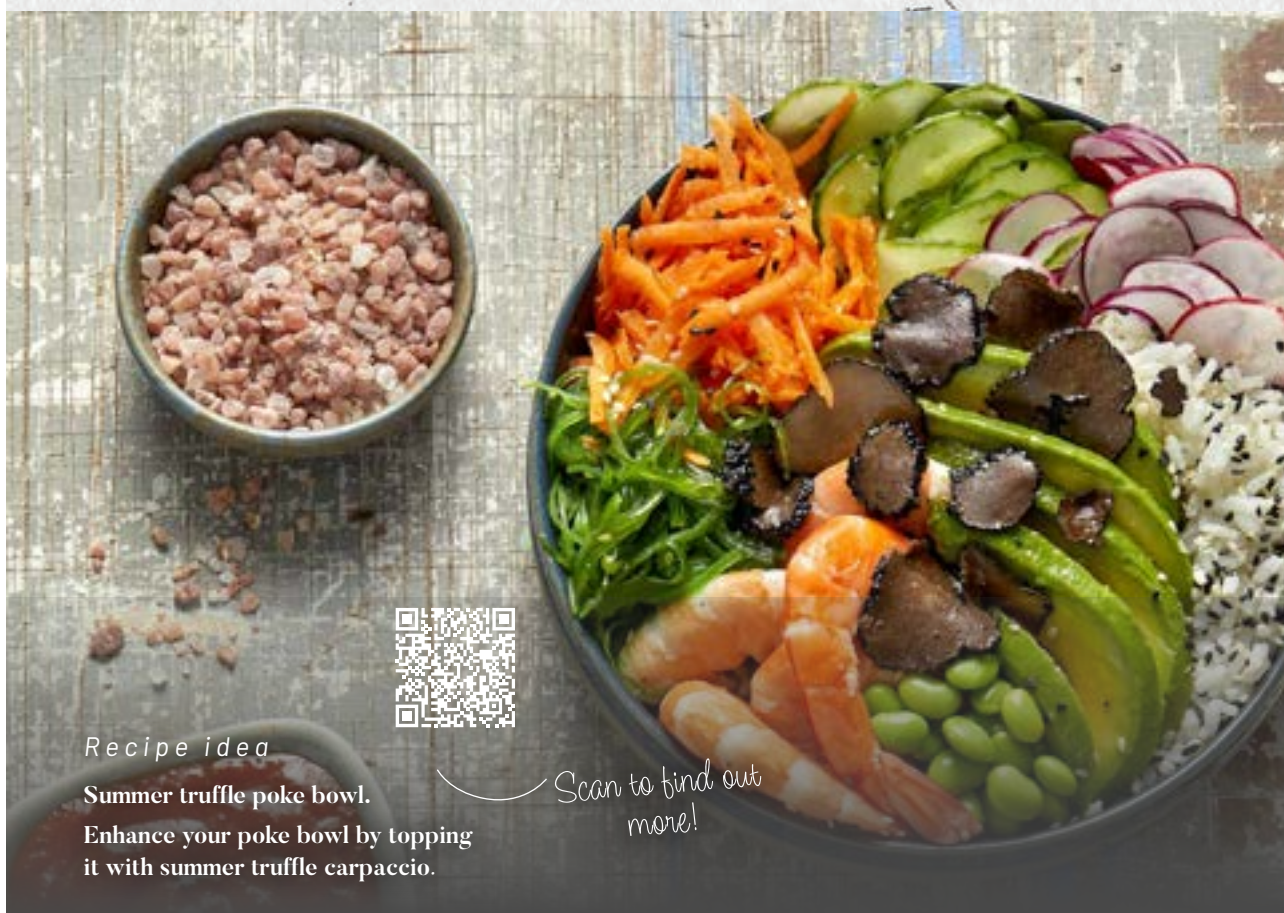
*Flavoured.*

**180047 - 40 G JAR (BY 6)**

**180057 - 100 G JAR (BY 6)**

31

Snacks and aperitifs



*Recipe idea*

**Summer truffle poke bowl.**

Enhance your poke bowl by topping  
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, 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)

Traditional: with summer truffle



32

Snacks and aperitifs



## SUMMER TRUFFLE AND PROVENCE HERB 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)



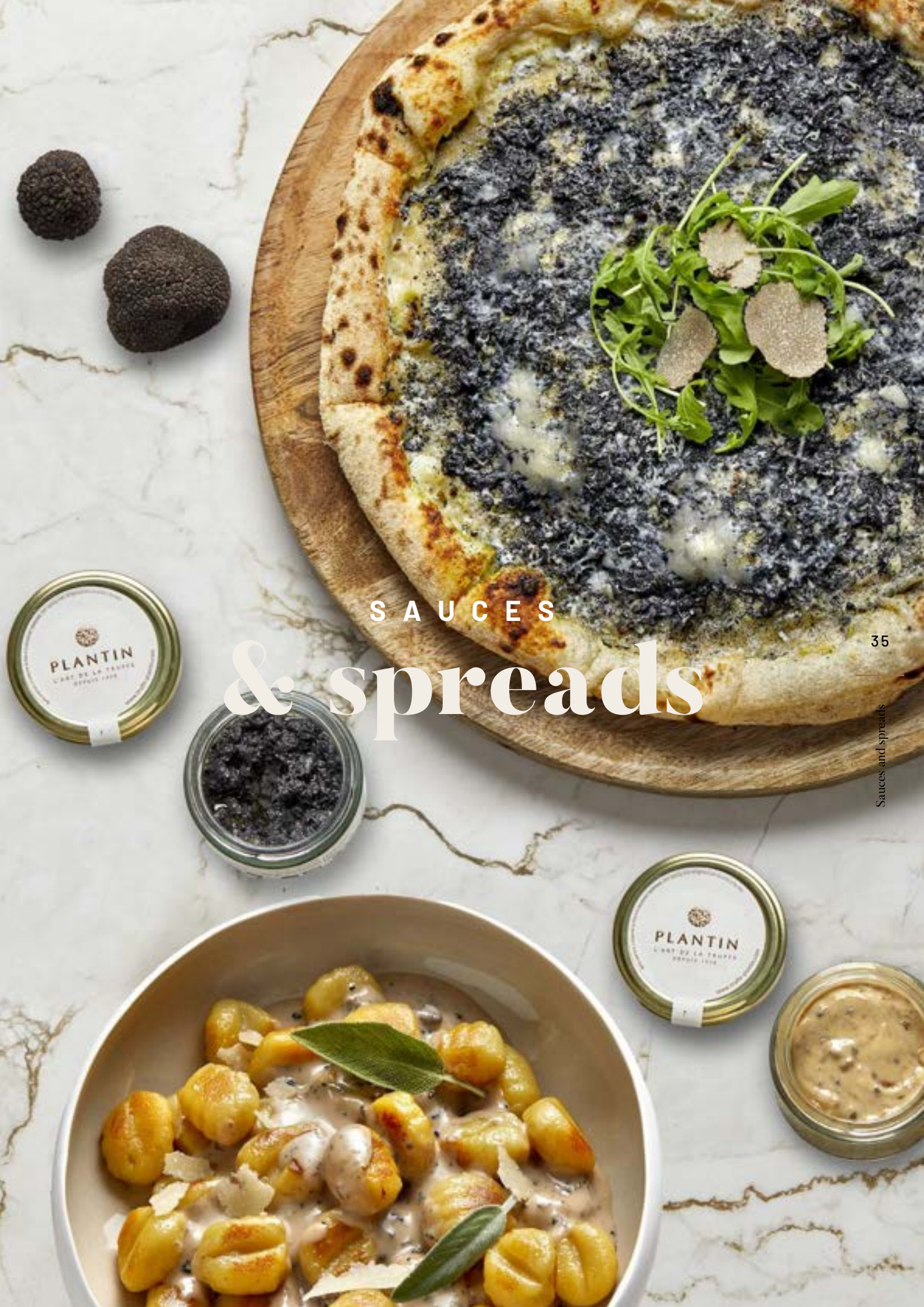


# Snacks and aperitifs

## S U M M A R Y

RANGE	PRODUCT	VARIATIONS	FORMAT	NET WEIGHT		
Spreads	SUMMER TRUFFLE SPREADS	Artichoke spread	Jar	100 g	—	—
		Grilled asparagus spread	Jar	100 g	—	—
		Grilled aubergine spread	Jar	100 g	—	—
		Carrot and tomato spread	Jar	100 g	—	—
		Grilled courgette spread	Jar	100 g	—	—
		Chickpea spread	Jar	100 g	—	—
		Olive spread	Jar	100 g	—	—
Truffled snacks	SUMMER TRUFFLE CARPACCIO		Jar	40 g	100 g	—
For aperitifs	SUMMER TRUFFLE CRISPS		Sachet	40 g	100 g	—
	SUMMER TRUFFLE AND PROVENCE HERB CRISPS		Sachet	100 g	—	—
	PORCINI MUSHROOM CRISPS		Sachet	100 g	—	—
	CASHEWS WITH SUMMER TRUFFLE		Box	80 g	—	—
	ALMONDS WITH SUMMER TRUFFLE		Box	80 g	—	—





S A U C E S

# & spreads

35

Sauces and spreads



# 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 fresh cheese, truffle sauces and pastes offer a wide range of uses.*

## 3% WHITE TRUFFLE SAUCE

*Culinary mix based on cream and 3% white truffle, flavoured.*

**180264 - 120 G JAR (BY 6)**



*This white truffle sauce will enhance your burgers, roasted vegetables or pasta dishes with its truffle notes.*

*Scan to find out more!*



## 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 fresh cheese for an aperitif and spread on toast.*

*Scan to find out more!*







# Focaccia with white truffle sauce

3% WHITE TRUFFLE SAUCE

180264 -120 G JAR (BY 6)

Scan to find out more!







## 8% WINTER TRUFFLE CREAM

180232 - 90 G JAR (BY 6)



Discover this new smooth, delicious cream with the power of winter truffle for truly comforting dishes: pasta, gratin, risotto or puff-pastry recipes.

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, burger, pasta dish or focaccia. Simple and delicious.

Scan to find out more!





*The power of black truffle or 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, 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)

39

Sauces and spreads

*Our acacia honey with summer truffles pairs perfectly with many cheeses.  
Surprise your guests!*

## ACACIA HONEY WITH SUMMER TRUFFLE

180029 - 50 G JAR (BY 6)

180033 - 90 G JAR (BY 6)





# Foie gras & Charcuterie

*Check out our new range of foie gras and charcuterie combining premium truffles and mushrooms for authentic, refined moments of sharing.*

40

Sauces and spreads

**TRUFFLE GROWER'S TERRINE  
WITH DUCK FOIE GRAS  
AND 3% BLACK TRUFFLE**

180309 - 130 g





**TERRINE  
WITH MORELS 5%**

180308 - 130 g



PREPAREZ-VOUS A JOURNEE!

**PURE PORK  
VENTOUX SAUSAGE  
WITH 3% SUMMER  
TRUFFLE**

180249 - 200 g sachet (by the unit)

**WHOLE DUCK  
FOIE GRAS WITH  
10% BLACK TRUFFLE**

180307 - 130 g



# Gastronomic dishes

*Our ready-to-use, simple, 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)



## TAGLIATELLE WITH PORCINI MUSHROOMS AND SUMMER TRUFFLE

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

180109 - 250 G BOX (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)



43

Sauces and spreads

## MONT VENTOUX SPELT WITH PORCINI MUSHROOMS AND SUMMER TRUFFLE

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





# Sauces & spreads

## S U M M A R Y

RANGE	PRODUCT	FORMAT	NET WEIGHT		
Foie gras and charcuterie	TRUFFLE GROWER'S TERRINE WITH DUCK FOIE GRAS AND 3% BLACK TRUFFLE	Jar	130 g	—	—
	TERRINE WITH 5% MORELS	Jar	130 g	—	—
	WHOLE DUCK FOIE GRAS WITH 10% BLACK TRUFFLE	Jar	130 g	—	—
	PURE PORK VENTOUX SAUSAGE WITH 3% SUMMER TRUFFLE	Sachet (single)	200 g	—	—
44	WHITE TRUFFLE SAUCE 3%	Jar	120 g		
	SUMMER TRUFFLE SAUCE	Jar	40 g	120 g	—
	PDO COMTÉ CREAM WITH BLACK TRUFFLE	Jar	90 g	—	—
	8% WINTER TRUFFLE CREAM, FLAVOURED	Jar	160 g	—	—
	WINTER TRUFFLE PASTE	Jar	120 g	25 g	—
	SUMMER TRUFFLE PASTE	Jar	50 g	120 g	—
	ACACIA HONEY WITH SUMMER TRUFFLE	Jar	50 g	90 g	—
Gourmet dishes	RISOTTO WITH PORCINI MUSHROOMS AND SUMMER TRUFFLE	Jar / Bottle	200 g + 20 ml	—	—
	POLENTA WITH PORCINI MUSHROOMS AND SUMMER TRUFFLE	Jar / Bottle	200 g + 20 ml	—	—
	MONT VENTOUX SPELT WITH PORCINI MUSHROOMS AND SUMMER TRUFFLE	Jar / Bottle	200 g + 20 ml	—	—
	PREPARATION FOR WINTER TRUFFLE SCRAMBLE	Jar	50 g	—	—
	TAGLIATELLE WITH PORCINI MUSHROOMS AND SUMMER TRUFFLE	Box	250 g	—	—





# Mushrooms

45

Mushrooms



# Dried morels

{MORCHELLA CONICA}

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

*Plantin offers all 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 1)



## SPECIAL DRIED MORELS - MINI

- 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 1)


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## CATERER'S MOREL BLEND

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


140035 - 500 G TUB (BY 1)






**Poached egg with morel cream sauce, an elegant starter full of character.**

Scan to find out more!





## MORELS IN BLACK TRUFFLE JUICE

110151 - 100 G JAR (BY 6)

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## MORELS IN BRINE

110152 - 100 G JAR (BY 6)



# Dried porcini mushrooms

{BOLETUS EDULIS}

*A 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 chefs' 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 1)

## 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 1)

## DRIED PORCINI POWDER

150034 - 125 G TUB (BY 6)



## GLOSSARY

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

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



Commonly used by chefs for their taste qualities and 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.

## Our selection of dried mushrooms



### DRIED CHANTERELLES

160018 - 50 G TUB (BY 6)

160014 - 125 G TUB (BY 6)

A sweet and comforting starter: **Jerusalem artichoke soup with chanterelle mushrooms.**  
The chanterelles, with their slightly fruity and peppery notes, add a wild and refined touch to this dish.d'exception.

Scan to find out more!



49

Mushrooms



### DRIED SHIITAKE MUSHROOMS

160036 - 125 G TUB (BY 6)



### DRIED HORN OF PLENTY

160029 - 50 G TUB (BY 6)

160024 - 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)  
150010 - 500 G TUB (BY 1)



## 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 1)

# Mushrooms for grinding

## 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)

Can be added to all preparations before cooking (eggs, gratins, sauces, etc.) and after (raclette cheese).





A top-down photograph of various dried mushrooms scattered on a rustic wooden surface. Some mushrooms are whole, while others are broken into pieces. A piece of burlap fabric is visible in the upper right corner. In the bottom center, a glass jar is filled with more dried mushrooms.

# Dried mushrooms

PRECIOUS ALLIES IN COOKING.

*Dried mushrooms can be found in all the top 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.*

*Rigorous selection of mushrooms, close attention paid to their gentle, 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.*



# Mushrooms

## S U M M A R Y

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



READY  
to gift





# Oils and condiments gift boxes

54

Ready to gift



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

## ORIGIN COLLECTION PDO OLIVE OIL GIFT BOX

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

200045 - GIFT BOX SOLD BY (BY 3)

Extra-virgin olive oil gift boxes. For yourself 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)







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

## DUO OF PGI GUÉRENDE 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 all the finesse of summer truffles.

## CARROT, TOMATO 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)



55

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, they 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)

56

Ready to gift

*Morels, porcini mushrooms, chanterelles or horn of plenty. Sealed packaging 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

## GIFT BOX WITH 2 OILS

- 1 flavoured 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 flavoured 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 PGI Guérande 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 - 180079
- 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)

Enhance your culinary preparations! Surprise your  
guests' taste buds with an aperitif based on truffles!

## TRUFFLE 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 - 180079

200036 - GIFT BOX SOLD BY (BY 3)



Gastronomic gift boxes with black truffle.  
The Best Sellers from our culinary range,  
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 - 110130

200024 - GIFT BOX SOLD BY (BY 3)







Truffled Mozzarella Crostini with  
tomato

Scan to find out more!



# Recipe



# ideas

## THE PLEASURE OF BLACK TRUFFLE

Olive oil with truffle, shavings and whole black truffles.  
The black truffle in all its forms to create a whole truffle-based meal

- 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)

Vanilla Ice cream with  
black truffle

Scan to find out more!





# Ready to gift

## S U M M A R Y

RANGE	PRODUCT	COMPOSITION
Oils and condiments gift boxes	ORIGIN COLLECTION PDO OLIVE OIL GIFT BOX	- No. 1 Mild: PDO Nyons - No. 2 Intense: PDO Vallée des Baux de Provence - No. 3 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 flavoured 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. <b>170015 - 100 ML BOTTLE</b> - 1 culinary mix based on PGI balsamic vinegar of Modena and black truffle flavouring. <b>180078 - 100 ML BOTTLE</b>
	OIL & CONDIMENTS GIFT BOX	- 1 flavoured culinary mix based on extra-virgin olive oil and black truffle flavouring. <b>170015 - 100 ML BOTTLE</b> - 1 jar of mustard with 5% winter truffle, flavoured. <b>180031 - 50 G JAR</b> - 1 jar of flavoured culinary mix based on PGI Guérande salt and 1% summer truffle. <b>180065 - 50 G JAR</b>
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





A I D E S

# & accessoires

61



Supports and accessories



# Accessories

Add a touch of drama to your point of sale and offer your customers useful accessories.

Plantin offers 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 in 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**

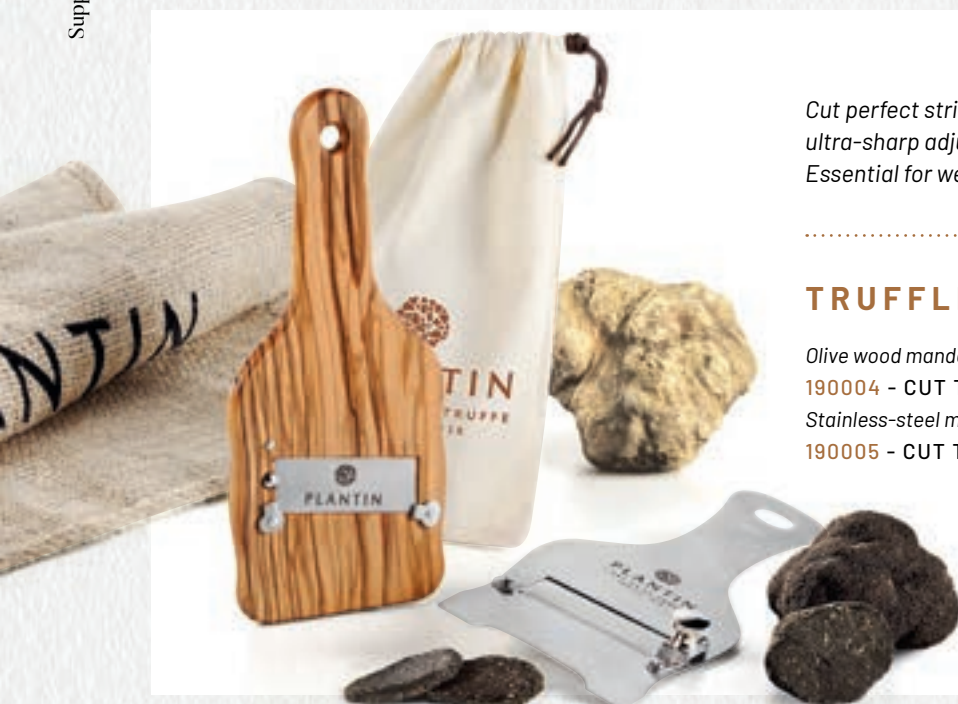


Showcase your finest fresh truffles with the passing seasons with this glass cloche.

## 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 their ultra-sharp adjustable blades. Essential for well-dressed plates.

## TRUFFLE MANDOLINS

Olive wood mandolin.

**190004 - CUT THICKNESS: 0.2 TO 3 MM**

Stainless-steel mandolin.

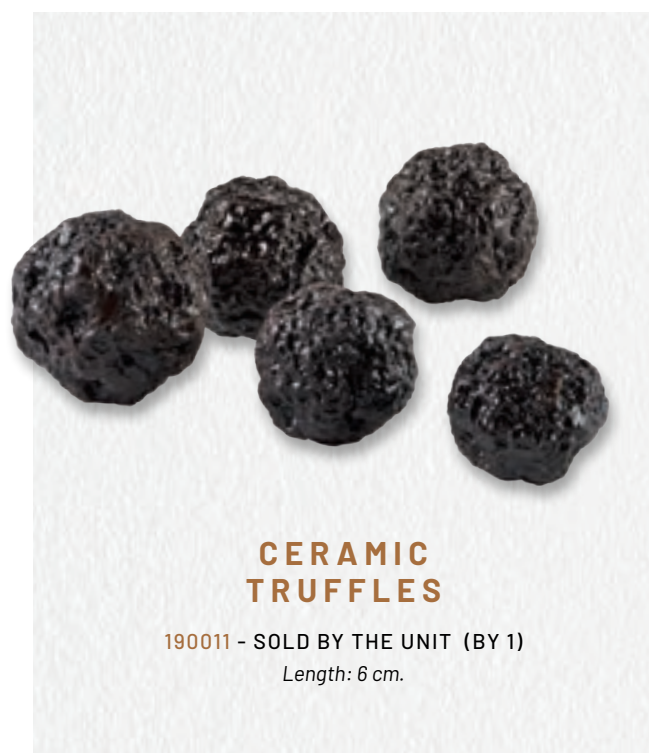
**190005 - CUT THICKNESS: 0.2 TO 3 MM**



## EMBROIDERED APRON

190029 - SOLD BY THE UNIT (BY 1)

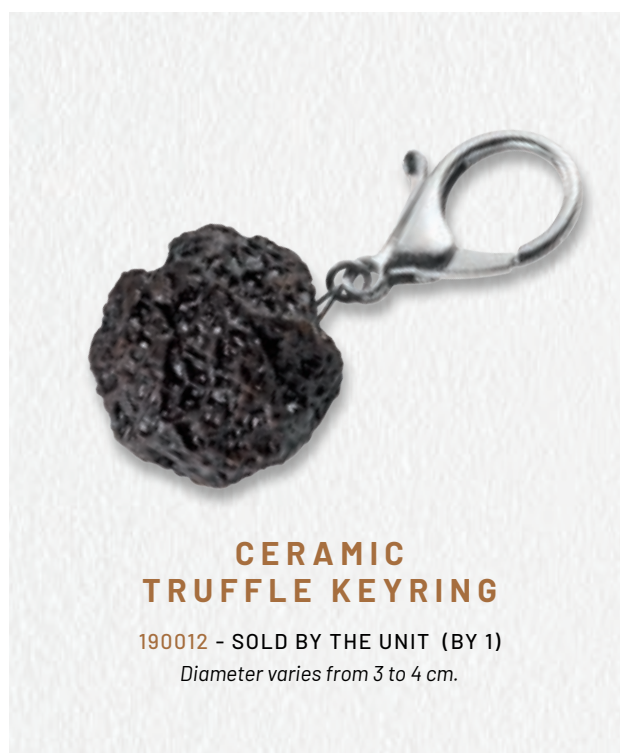
One size.



## 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 THE UNIT (BY 1)

Large version: 24 x 30 cm

190002 - SOLD BY THE UNIT (BY 1)



# Sales aids



*Packed with the best recipes based on truffles and mushrooms, from aperitifs to desserts.*

*Added extra: 5 chef's recipes! Sold in 20s.*

*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



## 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 mushrooms*

**190022** - SOLD BY THE UNIT



## POSTERS

DIMENSIONS: 29.7 X 42 CM

*Spreads and condiments*

**190023** - SOLD BY THE UNIT

*Chef's 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 mushrooms*

**190028** - SOLD BY THE UNIT

*Truffles all year round*

**190024** - SOLD BY THE UNIT





*Solid and elegant. Thick matt-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)

## ISOTHERMAL COOL BAG

**DIMENSIONS: 20 x 32 CM**

**190006** - SOLD (BY 20)



## GIFT BOX - SMALL

*Small version: 200 x 150 x 80*

**350106** - SOLD BY (12)

## GIFT BOX - MEDIUM

*Medium version: 300 x 200 x 80 mm*

**350107** - SOLD BY (6)

## GIFT BOX - LARGE

*Large version: 350 x 200 x 100 mm*

**350139** - SOLD BY (6)



# Sales aids & 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 KEYRING	
	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	Chef's fresh truffle mandolin
		Plantin 2021 Collection
		Spreads and condiments
		Premium dried mushroom
		Truffle all year round
		Fresh black truffles
	POS - POSTERS	Chef's fresh truffle mandolin
		Plantin 2021 Collection
		Spreads and condiments
		Premium dried mushroom
		Truffle all year round
		Fresh black truffles
	PREMIUM SHOP BAG	Small version
		Large version
	ISOTHERMAL COOL BAG	
Gift boxes		Small version
		Medium version
		Large version







# LA TRUFFE TOUT AU LONG DE L'ANNÉE

Truffles all year long



To best meet your needs,  
Maison Plantin supports and  
advises you all year round.  
For a tailor-made service,  
contact our sales department:  
[commercial@plantin.com](mailto:commercial@plantin.com)





# The essentials

Plantin is here to advise you on the products in 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 - 50 G

### FOR APERITIFS

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

### IN COOKING

- ⑥ 180019 - 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







