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RECIPE BOOK
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LA MADIA TRUFFLE HONEY PEACH & BRIE TART

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SERVINGS: 1 TART

PREPPING TIME: 15 MIN

COOKING TIME: 10 MIN

Ingredients

1 package of phyllo	1 cup olive oil/butter
2tbsp La Madia truffle honey	1 tbsp pine nuts
1tsp La Madia truffle sea salt	Basil
2-3 peaches	Rosemary /Thyme
1 brie cheese wheel	1 egg

Directions

1. Line baking tin with parchment paper and begin to layer ready-to-use phyllo pastry, brushing each sheet with oil [optional: for extra crispy tart, put a light layer of breadcrumbs between each layer].
2. Top with brie cheese, peach slices, basil, and thyme or rosemary.
3. Add La Madia Truffle Honey, truffle salt, and pine nuts.
4. Brush edges with additional oil or egg wash. Bake in oven at 350degrees F until edges are golden brown, cheese is melted, and peaches are tender.

Chef's Note: Recipe can be adapted as a puff pastry tart—simply substitute phyllo pastry sheets for a puff pastry and use an egg wash instead of oil/butter



LA MADIA TRUFFLE'D VEGGY & PARM GOURMET EGG BITES

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SERVINGS: 12 BITES

PREPPING TIME: 15 MIN

COOKING TIME: 10 MIN

Ingredients

3 eggs	Parmesan cheese
La Madia truffle seasoning	Butter/ oil
La Madia truffle sea salt	Biscuit dough
2-3 peppers	Green onion
1 cup mushrooms	

Directions

1. Whisk together 3-4 eggs, chopped vegetables of choice. Add La Madia truffle seasoning and truffle sea salt.
2. Oil/ butter muffin tin. Cut biscuit dough into 12 pieces and put into muffin tin.
3. Bake biscuit dough at 350 degrees for 5 minutes. Remove from heat. Add wet ingredients to tin and continue baking for 5-8 minutes.
4. Remove from oven, top with olive oil, Parmesan cheese, green onion,

Chef's Note: Assorted mushrooms and onions really add to the earthiness of the truffle flavouring and is my personal favourite. Assorted peppers, and mushrooms is also a great classic option.



TRUFF LASAGNA WITH BLACK TRUFFLE ARRABBIATA

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SERVINGS: 12 BITES

PREPPING TIME: 15 MIN

COOKING TIME: 10 MIN

Ingredients

1 jar TRUFF Arrabbiata sauce	1 can crushed tomatoes
Lasagna noodles	Mozzarella
1 large package of ground beef	Cottage Cheese
1 can tomato sauce	Parmesan
2 small tins of tomato paste	Garlic
1 can crushed tomatoes, Italian seasoned	Onions

Directions

1. Boil lasagna noodles al dente—they will further cook in the oven.
2. Pan fry ground beef with garlic and onion. Drain the excess oil out—set aside.
3. In a large pot, add TRUFF Arrabbiata sauce, crushed tomatoes, tomato paste, and tomato sauce. Combine with the ground beef. Let simmer.
4. Once noodles are cooked and tomato sauce/ ground beef has simmered, in a large dish add one layer of sauce, followed by one layer of noodles, then a layer of cottage cheese and mozzarella. Top again with noodles, add more sauce on top of that, followed by one more layer of noodles, and then cover with mozzarella and Parmesan cheese.
5. Bake at 375 for one hour.



TRUFF SHAKSHOUKA WITH TRUFFLE OIL & SALT

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SERVINGS: 2-3

PREPPING TIME: 15 MIN

COOKING TIME: 20 MIN

Ingredients

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| 2 tbsp olive oil or butter | 1 can tomatoes |
| 1 onion, diced | 2-4 eggs |
| 1 red bell pepper, diced | 1 sausage |
| 2 tbsp garlic, minced | 1 bunch cilantro, optional |
| 2 tsp paprika | 1 avocado, optional |
| 1 tsp cumin | TRUFF oil, to top |
| 1/3 tsp Chili powder or flakes | TRUFF salt, to top |

Directions

1. Sauté bell peppers, sausage, and onion with olive oil or butter until soft. Add garlic and spices (optional: add in TRUFF salt at this step for an extra truffle forward flavour)
2. Pour in tomatoes, stirring in and breaking down the chunks with a stir spoon.
3. Make a well in the sauce using the spoon and crack an egg into it, repeating for each egg. Cover the pan and cook until the eggs are cooked to your liking.
4. Top with avocado, cilantro, TRUFF oil and TRUFF salt.