



Sabatino Tartufi Truffle Zest

Truffles are one of the most expensive foods in the world. We bring you this highly praised ingredient into our revolutionary truffle seasoning. This truffle powder is packed with flavor, and can be added to everything, such as pasta, pizza, rice, potatoes, salads, and anything else that needs a dash of zest! It is gluten free, non GMO, allergen free, and contains no MSG.



Ingredients

Serves 3 - 4

- ◆ 3/4 lb. green flatbeans
- ◆ 3 – 4 Tbs. water
- ◆ Butter
- ◆ Salt
- ◆ Pepper
- ◆ 1 packet of Sabatino Tartufi Truffle Zest

Instructions

1. Trim the ends of the beans, removing any strings, and wash thoroughly.
2. Fill your skillet with about 1/4" of water to cover the bottom and turn heat to high. Throw in beans and then top with pats of unsalted butter.
3. Now let sit them a little to brown and then toss over the high heat. You want the beans to get a little brown and they will as the water evaporates. So toss to your liking – taste one for a tenderness check. The butter will start to brown and almost taste sweet. Finish with salt and pepper and place in a wide serving bowl with all the juices.
4. Sprinkle on the Sabatino Tartufi Truffle Zest. Total time should be 10 -15 minutes. This takes ordinary beans and makes them extraordinarily rich and special to make a memorable meal.

Notes
