FRUITS DE LA TERRA
Truffle Experts

Atenasio Boix Boronot
FRUITS DE LA TERRA
www.fruitsdelaterra.com
export@fruitsdelaterra.com
Paraje Masía de Jarque, 01
12599 La Pobla de Benifassà
CASTELLÓN (España)
FRUITS DE LA TERRA originates from the passion and dedication that the owners have towards truffles. As truffle experts our products are made of the best truffles, natural ingredients and always free of additives and preservatives to ensure maximum quality.

We have our own truffle plantation of black truffle *Tuber melanosporum Vitt* with an extensive plantation of holm oaks and oaks. We are also expert hunters of fresh wild truffles.

Fruits de la Terra is a commercial brand specialized in the commercialization of fresh truffles and an extensive gourmet assortment of truffled products and beverages. Innovation and development are at the heart of what we do.

Fruits de la Terra aspires to pay tribute to nature. Our truffle plantation and the products we develop aim to be sustainable with the environment and with the community of craftmenships with whom we operate.
Truffles

TRUFFLED PRODUCTS

Truffles are precious funghus that can only be consumed fresh during the winter or summer season according to its variety.

While fresh truffles are the best expression of truffles, truffled products are a perfect alternative to enjoy truffles out of season.

Popular interest in truffles and truffles has grown considerably in the last year. New consumer profiles are added to the culinary trend of this gourmet product. The consumer is increasingly interested in this fungus, its aroma and its exquisite flavor.

Fruits de la Terra offers fresh truffles in season as well as a wide variety of truffled products to enjoy truffles anytime any day.

The home of our brand is at heart of Tinenca de Benifassa. This area is a stunning National Park with enormous value from a nature perspective. Tinenca de Benifassa is probably one of the most precious natural places in the Comunidad Valenciana region.

The home of Fruits de la Terra is called Mas del Jarque. It is a traditional farmhouse with many years of experience located in an authentic and genuine mountain area north of Castellón, located at 1,200 meters above sea level and very close to the Mediterranean coast.

This space gathers some conditions of climatology and pedology optimal for the cultivation of this fungus, carrying our truffles, freshness, aroma and a unique flavor, which give it an extraordinary quality.
Tana, Rosa and Kaki represent the heart of Fruits de la Terra.

Our passion for truffles and their wide commercial experience led them to enter the truffle world and make it their way of living.

In the last ten years Rosa and Tana have learned from the best experts in the truffle industry.

Currently a large team of truffle experts (producers, truffle hunters, artisans ...) are part of the family of Fruits de la Terra, dedicating their time, effort and knowledge to get the best truffles and produce excellent truffled products.

In addition to running the daily management of the brand, Tana devotes part of his time on conference about truffles in Spain.
Values

OUR COMMITMENT

Fruits de la Terra is determined to contribute to the economic sustainability and development of the biodiversity of the La Tinencà de Benifassà region and its people.

Our mission is to craft products of the highest quality in a respectable way with the environment, spreading and bringing the culture of the truffle closer to consumers.

The values that characterises Fruits de la Terra are:

Excellence: we seek the highest quality in what we do.

Passion: we are committed in body, soul and heart.

Innovation: we surround ourselves with talent in different disciplines to provide the best possible products.

Sustainability: we are committed with what we do and how we do it.
Our desire to publicize the culture of the truffle has led us to implant our products throughout the local and national market, being very present in regions like Valencia, Barcelona, Madrid or the Basque Country.

But in Fruits de la Terra we also bet on the projection international, investing more resources and effort every day to reach to more and more places, highlighting our presence in countries like France, Germany, England, Mexico, USA and Canada.
portfolio of Products
gourmet Beverages

BLACK TRUFFLE BEER
BLACK TRUFFLE VODKA
BLACK TRUFFLE CREAM LIQUOR

* Responsible consumption:
The effects of alcohol can produce adverse effects that can jeopardize your safety and that of those around you.
- Drink responsibly and in moderation.
- Enjoy a healthy lifestyle model: develop exercise habits, a balanced diet and control the hours of sleep.
- Combine the consumption of alcoholic beverages with other non-alcoholic beverages or with water.
- Avoid situations of risk. If you drink, do not drive.
- It is not recommended during pregnancy, nor with the use of medications.
- It is totally forbidden to consume alcohol for children under 18 years of age.
Craft beer of high fermentation elaborated by our master brewer with two malts of barley and two hops, water and black truffle. The result is a golden Ale with moderate intensity, complex aroma and flavor of black truffle. A Blonde Ale of fresh flavor, round, balanced, without aftertaste and with appreciated nuances of black truffle.

CULINARY RECOMMENDATIONS
Drink to accompany any meal. For marinated, chicken, meat or fish stews, tempura and fondues. Great pairing with Mexican or Japanese food, smoked and spicy.

Tuber melanosporum
5.5% vol
4600
A delicate distillation of black truffle, *Tuber melanosporum* Vitt, added to an agricultural alcohol of cereals. It can be enjoyed on its own or on a cocktails.

It is also suitable to provide aroma to high-end gourmet products such as oysters, anchovies, ...

**CULINARY RECOMMENDATIONS**

Place it in the freezer for a couple of hours before serving. Do not add ice. Drink it on small sips and keep it on the palate to get the flavour for a few seconds. Enjoy the aroma of the vodka as it swirls in the glass. Exhale through the nose to appreciate its aroma. Very suitable in cocktails. Combine with natural juice such as pomegranate, or with a touch of ginger or celery.
A unique cream that marries the authentic truffle of La Tinència de Benifassà with cream liquor offering a sensorial experience of nature. This liqueur evocates the aroma of the earth, mushrooms, fallen leaves, nuts. In a nutshell we say it transports you to autumn.

CULINARY RECOMMENDATIONS
It is recommended to enjoy it chilled between 3 and 8º. Shake before serving. Do not add ice. Drink it alone or accompanied by sweets. It can be used of desserts and chocolates.

* Not recommended for people with diabetes
extra virgin olive oil with black truffle aroma
extra virgin olive oil with white truffle aroma
di modena vinegar with black truffle aroma
balsamic cream di modena with black truffle
black truffle carpaccio
summer truffle carpaccio
black olive pate truffled
himalaya salt with black truffle
**EXTRA VIRGIN OLIVE OIL WITH BLACK TRUFFLE AROMA**

Tuber melanosporum

50 ml / 100 ml / 250 ml

An extraordinary extra virgin olive oil with black truffle aroma.

**CULINARY RECOMMENDATIONS**

Consume raw for salads, vegetables, carpaccio of meat or fish, mayonnaise, pasta, risotto ...

Excellent on fresh or toasted bread.

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**EXTRA VIRGIN OLIVE OIL WITH WHITE TRUFFLE AROMA**

Tuber magnatum

50 ml / 100 ml / 250 ml

Amazing extra virgin olive oil with aroma of tartufo bianco from Piamonte

**CULINARY RECOMMENDATIONS**

Consume raw for salads, vegetables, carpaccio, meat or fish, mayonnaise, pasta, risotto ...

Excellent on fresh or toasted bread.
Fusion of black truffle with Balsamic Aceto cream. Sweet, creamy, dense, dark, brings an extraordinary flavor to your dishes.

CULINARY RECOMMENDATIONS
Dressing of salads, vegetables, cold meats and fish. Exquisite with foie. It can also go well with desserts.

SUMMER TRUFFLE CARPACCIO
WITH BLACK TRUFFLE
IN EXTRA VIRGIN OLIVE OIL

Delicious summer truffle carpaccio to go with your dishes. The remaining truffle oil is ideal for dressings, enhancing its flavor if we add mustard, honey, lemon, raspberries, etc.

CULINARY RECOMMENDATIONS
Excellent on toasted bread, pizza, salads, vegetables, pasta, rice, eggs, etc.

BLACK TRUFFLE CARPACCIO
WITH BLACK TRUFFLE
IN EXTRA VIRGIN OLIVE OIL

Delicious slices of black truffle to go with your dishes, or simply on a piece of toast of bread. The remaining oil is an excellent truffled oil to season.

CULINARY RECOMMENDATIONS
Excellent on a piece of toasted bread. Ideal for salads, pasta, rice, eggs, etc.
Extraordinary extra virgin olive oil with white truffle from Piamonte and pickled black olives from Maestrazgo, results in a delicate and intense vegetable pâté.

**CULINARY RECOMMENDATIONS**

On toast and canapés. It marries nicely with vegetables, cod brandade, anchovies, etc. As an additional ingredient in sandwich and pizzas.

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**BLACK OLIVE PÂTÉ**

Tuber magnatum

110 gr Extraordinary extra virgin olive oil with white truffle from Piamonte and pickled black olives from Maestrazgo, results in a delicate and intense vegetable pâté.

**CULINARY RECOMMENDATIONS**

On toast and canapés. It marries nicely with vegetables, cod brandade, anchovies, etc. As an additional ingredient in sandwich and pizzas.

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**HIMALAYAN SALT WITH BLACK TRUFFLE**

Tuber melanosporum

90 gr Himalayan salt seasoning with black truffle. Uplift your dishes by adding the purest Himalayan salt with notes of black truffle.

**CULINARY RECOMMENDATIONS**

Suitable for meat, fish on the grill or even chips as condiment.
Honey & Cheese

TRUFFLE HONEY
GOAT CHEESE WITH BLACK TRUFFLE
SHEEP CHEESE WITH BLACK TRUFFLE
TRUFFLE HONEY
SOFT (Acacia honey)

_Tuber aestuvin_

140 gr / 250 gr / 1 Kg
Soft acacia honey with a summer truffle carpaccio layer that combine perfectly. Smooth texture, exquisite and unexpected flavour.

CULINARY RECOMMENDATIONS
For all types of meats and poultry. Used as a dressing for salads and vegetables. Suitable for sweets. Ideal to take on its own or accompanied by fresh or cured cheese. Perfect for sweetening yoghurt or infusions.

Ref. 4400

TRUFFLE HONEY
INTENSE (Holm oak)

_Tuber aestuvin_

140 gr / 250 gr / 1 Kg
Intense oak honey with summer truffle leaves. You will discover a unique and harmonious symbiosis that will not leave you indifferent.

CULINARY RECOMMENDATIONS
Its intense flavor is perfect for all kinds of meats and poultry. Ideal to have it on its own or accompanied by fresh or cured cheese. Ideal for infusions and / or yoghurt.
GOAT CHEESE WITH BLACK TRUFFLE
Tuber melanosporum

Ref. 4700

Piece / 1/2 Piece

Tasty cheese made with pasteurized goat milk and black truffle shavings. Elaborated by hand Edible, smooth crust, bathed with virgin olive oil. 20 days of maduration.

CULINARY RECOMMENDATIONS
To be consumed on its own. Delicious with honey, jellies or jams. It can be added to salads, dressings, pasta, risotto, gratins, …

SHEEP CHEESE WITH BLACK TRUFFLE
Tuber melanosporum

Ref. 4701

Piece / 1/2 Piece

Magnificent cheese made with pasteurized sheep’s milk and black truffle shavings. Elaborated by hand Edible, smooth crust, bathed with virgin olive oil. 20 days of curation

CULINARY RECOMMENDATIONS
To be consumed on its own. Cheese with honey, jellies or jams. It can be added to salads, dressings, pasta, risotto, gratins, …
Preserves

BLACK TRUFFLE JUICE
SUMMER TRUFFLE IN ITS JUICE
BLACK TRUFFLE IN ITS JUICE
BLACK TRUFFLE BRISURE
SUMMER TRUFFLE BRISURE
TRUFFLE SAUCE
BLACK TRUFFLE BRANDY
Delicious first cooking juice made with black Truffle, *Tuber melanosporum* Vittat. Made with selected truffles in their optimum degree of maturation and without any other type of ingredient.

CULINARY RECOMMENDATIONS
For all kinds of traditional or avant-garde gastronomic elaborations. Suitable for making broths, soups, risottos, sauces, roasts and stews of meat or poultry, spherifications or gels of black truffle. Ideal in gourmet dishes that require a marked taste of black truffle. It’s recommended to add to your elaborations of sauces, broths at the last minute so that the essence does not evaporate.
SUMMER TRUFFLE IN ITS JUICE
Tuber aestivum
10 gr
Summer truffle selected at its optimum ripeness point and packed in its juice with all its aroma and flavor.
CULINARY RECOMMENDATIONS
For stewed or baked meats, pates and béchamel sauce, pasta or risotto. Product ready to use. Cut into slices and add once the preparation of the dish is finished.

BLACK TRUFFLE IN ITS JUICE
Tuber melanosporum
10 gr
Black truffle selected at its optimum ripeness point and packed in its juice with all its aroma and flavor.
CULINARY RECOMMENDATIONS
For stewed or baked meats, pates and béchamel sauce, pasta or risotto. Product ready to use. Cut into slices and add once the preparation of the dish is finished.

BLACK TRUFFLE BRISURE
Tuber melanosporum
10 gr
Black truffle Tuber melanosporum Vitt crushed and packed in its juice.
CULINARY RECOMMENDATIONS
Ideal to enhance stews of meats of all kinds. It combines perfectly with pasta and rice dishes. Also in pates and sauces. Ideal for meat and sausage fillings.

SUMMER TRUFFLE BRISURE
Tuber aestivum
10 gr
Summer truffle Tuber aestivum Vittad crushed and packed in its juice.
CULINARY RECOMMENDATIONS
As a condiment of stewed meats of all kinds or baked. Perfect with pasta, rice, pate, béchamel sauce ... Ideal for meat and sausage fillings.
Delicious sauce made with a mix of mushrooms and summer truffle *Tuber aestivum* Vittad, extra virgin olive oil, salt and spices

**CULINARY RECOMMENDATIONS**

Perfect for roasted or grilled meat and fish of all kinds. Its preparation with cream is ideal for pasta dishes. Add parmigiano cheese or our cheese with black truffle for a greater intensity to fungus.
The combination of brandy and black truffle makes a perfect marriage. Its flavor is soft and delicate. Brandy has been the most traditional and old way to preserve and consume truffles.

CULINARY RECOMMENDATIONS
Pour a little splash before finishing the cooking of all types of stewed meats or baked. It is excellent for dressing a tomato sauce or a sauce. It provides an exceptional flavor to sweet chocolate truffles, pastries and / or biscuits. Very suitable for low temperature cooking. Our advice is to use this product in the kitchen, although you can also drink it on its own. For lovers of brandy, bring in mouth a delicious liquor with intense and penetrating aroma of black truffle.
Fresh truffles

BLACK TRUFFLES
SUMMER TRUFFLES
The black truffle is a fungus found in the underground. It is associated with the roots of certain trees or truffle species. The size of each truffle is variable. It is exquisite and fine with an intense aroma, difficult to describe, which makes it very desired in haute cuisine. It is known as the black diamond in the kitchen. Its shape can be irregular or rounded. Externally it is rough and of a black color with reddish tones given sometimes by the earth. Its flesh is black - violet covered with white veins. The black truffle variety is Tuber melanosporum Vittad.

CULINARY RECOMMENDATIONS
Consume raw over hot food in vegetables, meat, fish, pasta, rice, eggs ...
Exceptional aroma and flavor

COLLECTION CALENDAR
End of November - Mid March

FRESH BLACK TRUFFLES
Tuber melanosporum Vitt.
The summer truffle is a fungus that can be found underground associated with the roots of truffle tree species. The size of each truffle is variable. It is very aromatic. It is jewelry in a kitchen. Its aroma is soft and pleasant. Its shape can be irregular or rounded. Externally it is rougher than black and with marked pyramidal warts. Its color is similar to the black truffle without reddish tones. Its meat is brown and depending on the ripening it can be marbled with white veins. The summer truffle variety is the *Tuber aestivum* Vittad.

**CULINARY RECOMMENDATIONS**

Consume raw over hot food in vegetables, meat, fish, pasta, rice, eggs. Genuine aroma, smooth and pleasant flavor.

**COLLECTION CALENDAR**

May - July