

the Italian Touch

Fresh Truffles by **Italtouch**



Greetings!

Italtouch truffle products have been a great addition to my pantry. I use the truffle sauce for making pastas and pizza and the truffle salt for seasoning my steaks. My secret ingredient is the balsamic truffle pearls that is soooo good with steaks. When you put a slice of steak in your mouth with some of the pearls on it, you will get a burst of aged balsamic vinegar and truffle which complements the beef perfectly. Oh, and one of the best pairing ever is the truffle honey with gorgonzola dolce DOP which we sell in the tub. Scoop some gorgonzola on a Valley Produce Company (VPC) thin cracker and layer on some truffle honey, put it in your mouth and be ready to send your taste buds to culinary heaven.

We have just started selling some cocktails in a can made with premium ingredients. I brought the espresso martini to a friend's place and everyone loved it. You can watch [how to prepare it to get the perfect foam here!](#) A tip I got from the producer is to sprinkle a bit of salt on the foam for the first sip as the nitrogen in the foam affects the taste buds and the drink will seem sweeter so the salt helps to balance it out. Subsequently mouthfuls will be less sweet and simply perfect!

Excite your appetite!



Italtouch Truffles

With over 25 years of experience, CEO Massimo Vidoni, AKA the Truffle man opened Italtouch in the U.A.E in 2012.

Italtouch specialises in sourcing the best truffles, truffle products and specialty products available in Europe today.

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READY-TO-SERVE
CAN COCKTAILS

CURATIF

Who says you need to go to crowded bars to enjoy amazing cocktails with friends? For those who like to enjoy their drinks within the comfort of their own home, Huber's Butchery and Curatif have got you covered!

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DRIED MOREL AND PORCINI

Chef's Choice

In Huber's Butchery, you'll find numerous ingredients unlike any other - ingredients that will do wonders for your cooking. Take the dried morel and porcini mushrooms by Chef's Choice, for one!

100% hand-picked from the original ingredients...

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HUBER'S BUTCHERY PRESENTS:

BEEF SERIES

Calling all Beef Lovers!

We are coming up with **Beef Series** on Facebook and Instagram, sharing tips and advice on what everyone should and need to know all about handling your favourite beef!

Follow us @hubersbutchery on FB and IG, and do stay tuned!!

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HUBER'S FAMILY

Say hi to Chin Wei Leng! A sales admin assistant to Huber's factory, Wei Leng has been a part of the Huber's family for 4 years...

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RECIPE

Try the recipe for our very own **Flat Iron Steak by Huber's Bistro** - gorgeously tender and juicy, from our chefs straight to your kitchen!

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