

BIDA FOODS

2024/25

PRODUCTS
CATALOGUE

www.bidafoods.com



Enhance your Menu with authentic truffle products

I'm excited to offer a selection of high-quality truffle products, including specialties from Tesori d'Abruzzo, bringing the rich, earthy flavours of Italy directly to your kitchen. These ingredients will help elevate your dishes with a gourmet touch.





Why choose these products?

- **Authentic Taste, Made in Italy:** Traditional methods ensure a genuine Italian flavour that brings the essence of Abruzzo to your kitchen.
- **Elevate Your Dishes:** These premium ingredients will transform ordinary meals into extraordinary experiences.
- **Exceptional Quality:** Sourced from the finest ingredients to guarantee a superior taste in every dish.



SALSA TARTUFATA

Product Overview

A luxurious truffle sauce made from a blend of premium truffles, mushrooms, and herbs. Perfect for adding deep, rich flavours to a variety of dishes.

Where to use

- **Crostini & Appetizers:** Use as a spread for a refined starter.
- **Pasta & Pizza:** Ideal for creating rich, flavourful main courses.
- **Marinades:** Elevate meats and vegetables with a gourmet twist.

Why you need it

This versatile and aromatic sauce can transform everyday dishes into exceptional culinary experiences.

Price per serving (15g)

- 90gr pack – 3.00£
- 500gr pack – 1.35£

TRITO DI TARTUFI

Product Overview

A finely chopped blend of black and white truffles, perfect for adding a touch of luxury to any dish.

Where to use

- **Pasta & Risottos:** Infuse signature dishes with an exquisite flavour.
- **Meat & Fish:** Enhance entrées with a sophisticated truffle finish.
- **Sauces:** Create rich, truffle-infused sauces that will impress your guests.

Why you need it

Make a memorable impact on diners, keeping them eager to return for more.

Price per serving (10g)

- 90gr pack – 5.50£



CREMA DI TARTUFO BIANCO

Product Overview

A creamy white truffle spread that delivers the delicate and earthy aroma of premium white truffles. Perfect for creating indulgent, gourmet dishes.

Where to use

- **Crostini & Bruschetta:** Use as a luxurious spread for appetizers.
- **Pasta & Risottos:** Add a touch of decadence to classic Italian dishes.
- **Meat & Fish:** Enhance dishes with a smooth and elegant truffle finish.

Why you need it

This rich, velvety cream of white truffle will elevate your offerings, leaving a lasting impression on diners.

Price per serving (10g)

- 90gr pack– 7.60£

MIELE AL TARTUFO

Product Overview

A unique combination of premium honey infused with truffle essence, bringing a delightful sweetness to a variety of culinary creations.

Where to use

- **Cheese Pairings:** Perfect for gourmet cheese boards and tastings.
- **Desserts:** Drizzle over panna cotta or gelato for an unexpected twist.
- **Savory Dishes:** Add elegance to roasted vegetables or meats.

Why you need it

This versatile ingredient opens up opportunities for creative pairings and unique flavours that will make your menu stand out.

Price per serving (15g)

- 90gr pack– 3.30£



Let's Partner!

**Take your menu to the next level
with these exquisite truffle
products. Contact me to learn
more about wholesale pricing
and exclusive restaurant
partnerships.**



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