



Marianello

# Truffle Olive Oil Recipes

## GORGONZOLA-WALNUT TRUFFLE BRUSCHETTA

### *Marianello Truffle Olive Oil*

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- 2 tablespoons *Marianello Truffle Olive Oil*
- 8 slices of sourdough bread
- 1 1/2 cup mozzarella cheese, shredded
- 3/4 cup gorgonzola cheese, crumbled
- 1/2 cup walnuts, chopped
- 2 cups arugula, washed and spin-dried
- 2 cloves of garlic, pressed through a garlic press

Preheat oven to 300°. Line the bread slices on two baking sheets. Divide the shredded mozzarella evenly on each bread slice. Continue the same process with the gorgonzola cheese and walnuts. Place baking sheets in the oven and bake them for 10-12 minutes, or until cheese is melted. Place the arugula in a salad bowl. Add the garlic and *Marianello Truffle Olive Oil*. Toss to combine. Top each bruschetta with a handful of arugula. Serve while still warm.

## PERSIMMON ARUGULA SALAD WITH TRUFFLE OIL AND LEMON JUICE

### *Marianello Truffle Olive Oil*

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- Marianello Truffle Olive Oil* drizzled to taste
- 2 persimmons, peeled and sliced
- 1 cup fresh arugula
- 1 small red onion, cut into rounds
- 1 handful Pomegranate seeds
- Walnuts, optional
- Lemon juice to taste
- Crushed sea salt and freshly ground black pepper

Peel the persimmons and slice them finely on a mandoline. Peel and cut the red onion into rings. Arrange the arugula leaves and sliced persimmons on a serving plate. Sprinkle with pomegranate seeds and top with onion rings. When ready to serve, drizzle with *Marianello Truffle Olive Oil* and lemon juice. Season with salt and pepper to taste.



# Truffle Olive Oil Recipes

## GARLIC TRUFFLE FRENCH FRIES

### *Marianello Truffle Olive Oil*

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- 2 tablespoons *Marianello Truffle Olive Oil*
- 3 russet potatoes, cut into 1/2 inch thick fries
- Sea salt and freshly ground pepper, to taste
- 3 cloves garlic, pressed
- 2 tablespoons parmesan cheese
- 2 tablespoons chopped parsley leaves, for garnish
- Ranch or aioli for serving

Preheat oven to 450 degrees F. Line a baking sheet with parchment paper; set aside. Place the potatoes in a single layer onto the prepared baking sheet. Drizzle with *Marianello Truffle Olive Oil*; season with salt and pepper, to taste. Gently toss to combine. Place into oven and bake for 30-40 minutes, or until golden brown and crisp, tossing occasionally. In a large bowl, combine fries, parmesan cheese, and garlic. Serve immediately with ranch or aioli, garnished with parsley, if desired.

## WILD MUSHROOM TRUFFLE PIZZA

### *Marianello Truffle Olive Oil*

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- 2 1/2 teaspoons *Marianello Truffle Olive Oil*
- 2 cups shiitake mushroom caps, thinly sliced
- 1 baked pizza dough
- 2 cups cremini mushrooms, thinly sliced
- 1 1/2 cups portabella mushrooms, thinly sliced
- 2/3 cup Fontina cheese, shredded and divided
- 2 teaspoons fresh thyme, chopped
- 1/4 cup grated fresh parmesan cheese
- Crushed sea salt and freshly ground black pepper

Bake the pizza dough according to directions. While the dough rises, heat a large nonstick skillet over medium heat. Add 2 teaspoons *Marianello Truffle Olive Oil* to the pan and swirl to coat. Add the mushrooms and remaining 1/4 tsp salt; cook 7 minutes or until the mushrooms soften and moisture almost evaporates, stirring frequently. Sprinkle 1/4 cup fontina evenly over the dough. Arrange the mushroom mixture evenly over the fontina. Sprinkle with thyme; drizzle evenly with remaining *Marianello Truffle Olive Oil*. Sprinkle remaining fontina and Parmesan cheese evenly over the top. Bake at 475° for 15 minutes or until the crust is lightly browned. Slide the pizza onto a cutting board; sprinkle with sea salt. Cut into 8 slices and serve immediately.