

KARLIĆ TARTUFI



svježi tartufi
fresh truffles

proizvod i od tartufa
truffle products

sir
cheese

kobasice
sausages

KATALOG PROIZVODA | CATALOGUE OF PRODUCTS

KARLIĆ TARTUFI

OBITELJSKA POVIJEST

Davne 1929. godine biolog Massimo Sella pronalazi prve tartufe u Istri, međutim potreban je dugi niz godina da lokalno stanovništvo počne raspolagati ovim podzemnim blagom na adekvatan način. Pioniri u tom poslu bili su Ivan Rašpolić i njegov brat Luciano koji su započeli tartufarsku tradiciju Karlić tartufa još davne 1966. godine kada su nabavili prvog psa i krenuli u lov na tartufe.

t r a d i c i j a t a r t u f a r e n j a o d 1 9 6 6



OUR FAMILY HISTORY

In 1929 biologist Massimo Sella found first truffles in Istria, however it took a long time for the local population to start dealing with this underground treasure more seriously. Ivan Rašpolić and his brother Luciano started Karlić truffles family tradition in the distant year of 1966 when they got their first truffle dog and went to truffle hunt.

t r u f f l e t r a d i t i o n s i n c e 1 9 6 6

Motovunska šuma
je najveće stanište bijelog tartufa.

Motovun forest.
is the biggest habitat of white truffle.

KARLIĆ

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TARTUFI



We have been hunting for fresh truffles for a number of years now but we are most proud of our White truffle (*Tuber Magnatum Pico*). White truffle (*Tuber Magnatum Pico*) – is most highly regarded and most valuable type of truffle. The season of white truffle lasts from the beginning of September till the end of December. During the white truffle season, we find them in different sizes, from the smallest till the largest and everyone of them finds its way to some of the best restaurants in the country and in the region.

Bavimose lovom na tartufe već dugi niz godina i najviše od svega smo ponosni na naš bijeli tartuf (*Tuber magnatum Pico*), koji se smatra najcjenjenijom vrstom tartufan svijetu. Sezona bijelog tartufa počinje u rujnu i završava krajem prosinca. U sezoni pronalazimo tartufe raznih veličina, i bez obzira na veličinu svaki od njih pronađe svoj put u neki od renomiranih restorana diljem zemlje i regije.

HRVATSKA TOSKANA, ISTRA ZEMLJA SNOVA

Mistični krajolik kao iz snova, srednjovjekovni gradići i prekrasna priroda s treptajućim vama otkrivaju duboko zadovoljstvo. Istrajedna od rijetkih Mediteranskih regija obdarena kvalitetom i iskrenim prirodnim ljepotama i bogatim kulturnim nasljeđem. Broj niza ljevi, uvalice i brdašca povezuju i spajaju malenaskoropamagičnanaselja istvaraju nadrealnepejzaže.



CROATIAN TOSCANA, ISTRIA LAND OF DREAMS

The dreamlike nature, almost mythical landscapes and mediaeval towns of Istria will awaken in you the primal and deep, true pleasure. Istria is one of the rare Mediterranean regions adorned with the quality of the unspoiled natural landscape and rich heritage. Numerous coves and hillocks connect and divide many magic-like settlements, creating almost unreal scenery.



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Izvozimo tartufe u 22 zemlje diljem svijeta.
We export truffles in 22 countries worldwide.

- 300 lovaca
- 10 treniranih pasa u našem čoporu
- plantaža crnog tartufa
- proizvodi od tartufa
- lov na tartufe
- izvoz u 22 zemlje
- tartuf turizam
- 300 truffle hunters
- 10 trained dogs in our pack
- plantation of black truffles
- truffle products
- truffle hunting
- export to 22 countries
- truffle tourism



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Naš dom u Istarskim brdima, maleno selo Paladini.
Our home in the Istrian hills, a small village of Paladini.

Karlić tartufi osnivaju svoju firmu 1994. godine i se aktivno kreću bavi se promocijom tartufate i edukacijom tržišta. Danas nude širok spektar proizvoda od tartufa kao i svježe tartufe. Uspješno surađuju sa više od 1000 klijenata i kupaca u Europi i diljem svijeta.

Karlić truffles founded their company in 1994 and are actively involved in the promotion of truffles and market education. Today they offer a wide range of truffle products as well as fresh truffles. They successfully work with more than 1000 clients and customers in Europe and around the world.



BIJELI TARTUFI | WHITE TRUFFLES

Najcjenjenija je vrsta tartufa, intenzivan je i jak, usebi objedinjuje note šume, vlage, nekikažu i ljutike ili češnjaka, s naznakom aromelješnjaka i oraha. U Istri uspijeva u samom srcu poluotoka, u Buzetskoj i Motovunskoj šumi, u toku rijeke Mirne gdje se granaju i jezini pritoci. Tu je tlo bazično (alkalno) pH reakcije, obično ilovasto i lipjeskovito bogato karbonatima. Raste u simbiozi s hrastovima, lijeskom, topolama, grabom i lipama. Sama okusa bijelog tartufa ovisi, između ostalog i o stablu s kojim je u simbiozi. Bijeli tartufi manje su gastronomski i ekonomski vrijedni, spadaju najskuplji tartufi svijeta, a kapitalni primjerci koji teže više od kilograma prodaju se na aukcijama i postižu astronomske cijene. Sezona mu je od kraja rujna do kraja prosinca. Boja mu varira od oker žute do svijetlo smeđe, pomalo je neugledan i najviše nalikuje krumpiru, te može biti različitih veličina, od nešto manjih primjeraka od 10-tak grama, pa do pola kilograma. Konzumira se svjež, obično samonariban i predstavlja "točkanai", bilodase radio jelima visoke gastronomije ili autohtonij kuhinji.

The most highly prized truffle species, intense and strong, it combines aromas of the forest, moisture, and some say shallot or garlic, with a whiff of hazelnut and walnut. In Istria, it grows in the heart of the peninsula, in the forests around Buzet and Motovun, and along the River Mirna, at the point where the river's tributaries branch out. The soil there has a more basic (alkaline) pH reaction, and is usually loamy or sandy, and rich in carbonates. It grows in symbiosis with oak, hazel, poplar, hornbeam, and linden. The taste of the white truffle depends, among other things, on the tree with which it associates. The white truffle has the greatest culinary and economic value. It is one of the most expensive truffles in the world. The largest specimens, weighing more than a kilogram, are sold at auctions for astronomical prices. The white truffle season is from late September to late December. Rather inconspicuous in appearance, and generally resembling a potato, its colour can vary from ochre yellow to light brown, and its size from about 10 grams in small specimens to an average of half a kilogram. It is consumed fresh, usually grated, and represents a 'finishing touch' to both gourmet and local cuisine.



BIJELI TARTUFI | WHITE TRUFFLES



Bijeli tartuf (*Tuber magnatum Pico*)

šifra/code: 1

180g
šifra/code: 230

90g
šifra/code: 180

50g
šifra/code: 179



Tartufi bijeli cijeli (*Tuber borchii*)
Bijeli tartuf u maslinovom ulju

White truffle (*Tuber borchii*)
White truffle whole, in olive oil

180g
šifra/code: 178

90g
šifra/code: 177

50g
šifra/code: 176



Tartufi bijeli sjeckani (*Tuber borchii*)
Bijeli tartuf u maslinovom ulju

White truffle (*Tuber borchii*)
White truffle chopped, in olive oil

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CRNI TARTUFI

BLACK TRUFFLES



Tuber Aestivum Vitt.

šifra/code: 2

Poznat je kao ljetni tartuf iako ga možemo pronaći tijekom cijele godine. Laganog mirisa, aromatičnog i ugodnog okusa. Crni tartuf iz vrstan je pripremiti jestenim u ukusnim fritajama. Nudimo ga i smrznutog kroz cijelu godinu.

Known as the summer truffle, it can be found all year round. It has a light scent and aromatic and pleasant flavour. Black truffle is used in the preparation of pasta dishes and delicious fried dishes. We also offer it frozen throughout the entire year.



Tuber Melanosporum Vitt.

šifra/code: 269

Skupocjeni crni tartuf, najcjenjeniji među crnim tartufima. Izuzetnog mirisa i finog okusa. Nudimo ga svježeg u periodu od početka studenog do kraja ožujka. Uz navedene vrste nudimo *Tuber Uncinatum* i *Tuber Brumale* u periodu kada dozrijevaju.

Expensive black truffle, the most prized among black truffles. Exceptional scent and fine taste. We offer it fresh from the beginning of November until the end of March. Along with the listed type, we offer *Tuber Uncinatum* and *Tuber Brumale* in its season.



Tuber Uncinatum Vitt.

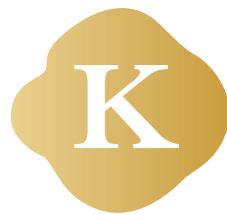
šifra/code: 2

Od svog srodnika ljetnog tartufa, razlikuje se po nešto intenzivnijem aromi i jačem karakteru. U ustima njegova gorka strana nestaje i ustupa mjesto suptilnom okusu i ješnijem i gljivom. Sezona jesenskog crnog tartufa počinje u rujnu i završava krajem prosinca.

It differs from its cousin the summer truffle by a slightly more intense aroma and a stronger character. In the mouth, its bitter side disappears to give way to a subtle taste of hazelnut and mushroom. His season starts in September and finishes at the end of December.







LIOFILIZIRANI TARTUFI | LYOPHILIZED TRUFFLES



2 g
šifra/code: 731

Liofilizirani bijeli tartuf
Lyophilized white truffle



2 g
šifra/code: 730

Liofilizirani crni tartuf
Lyophilized black truffle



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CRNI TARTUFI

BLACK TRUFFLES

500g
šifra/code: 134180g
šifra/code: 13390 g
šifra/code: 13130 g
šifra/code: 132

Tartuf crni ribani (Tuber Aestivum), ekstra djevičansko maslinovo ulje

Black truffle grated (Tuber Aestivum), in olive oil

500g
šifra/code: 6Tartuf crni mljeveni (Tuber Aestivum)
ekstra djevičansko maslinovo ulje

Black truffle grated (Tuber Aestivum), in olive oil

500g
šifra/code: 15200g
šifra/code: 1690 g
šifra/code: 1750 g
šifra/code: 18Tartuf crni rezani (Tuber Aestivum), ekstra
djevičansko maslinovo ulje

Black truffle sliced (Tuber Aestivum), in olive oil

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CRNI TARTUFI

BLACK TRUFFLES

100g
šifra/code: 1150 g
šifra/code: 11225 g
šifra/code: 113

Tartuf crni cijeli u slanoj vodi (Tuber Aestivum)

Whole Black truffle in salted water (Tuber Aestivum)

90 g
šifra/code: 11630 g
šifra/code: 117Tartuf crni mljeveni (Tuber Aestivum)
ekstra djevičansko maslinovo ulje

Black truffle minced (Tuber Aestivum), in olive oil



šifra/code: 123

500g
šifra/code: 12290 g
šifra/code: 11030 g
šifra/code: 111Tartuf crni sjeckani (Tuber Aestivum),
ekstra djevičansko maslinovo ulje

Black truffle sliced (Tuber Aestivum), in olive oil

50 g
šifra/code: 712

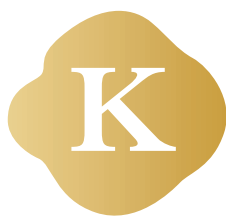
Perle od crnog tartufa

Black truffle pearls

Cijeli, rezani i mljeveni crni tartufi odlični su u pripremi toplih jela sa tartufima kao što su fuži, pljukanci, njoki i fritaja. Prilikom pripreme važno je da se tartufi dodaju u jelo s tekućinom u kojoj se čuvaju.



Whole, sliced or minced truffles in brine and olive oil are best used in preparation of warm dishes with truffles, such as Istrian fuži, pljukanci, gnocchi and fritata with eggs. It is important to add the truffles together with all the content of the jar – brine and olive oil to the dish.



NAMAZI | SPREADS



200g
šifra/code: 61

90 g
šifra/code: 19

50 g
šifra/code: 20

Namaz s bijelim tartufom - gotovo jelo od tartufa

Spread with white truffle



180g
šifra/code: 129



90 g
šifra/code: 128

Krema s tartufima - gotovo jelo do tartufa

Cream with truffles

Vrhunska delicija s dodatkom sira i vrhnja. Neodoljivog je okusa a koristi se u pripremi tjestenina ili jednostavno kao namaz za kruh.



A top quality delicacy with cheese and sour cream. It has an irresistible taste and it is used for the preparation of pasta dishes or simply as a bread spread.



NAMAZI | SPREADS



90 g
šifra/code: 119

Tartufi i vrganji
Truffles & boletus



90 g
šifra/code: 118

Tartufi i masline
Truffles & olives



90 g
šifra/code: 120

Tartufi i šampinjoni
Truffles & champignons





Fuži s tartufima



NAMAZI | SPREADS

Bijela tartufata

White tartufata



500g

šifra/code: 248



200g

šifra/code: 247



90g

šifra/code: 253

Salsa tartufata

Salsa tartufata



500g

šifra/code: 22



200g

šifra/code: 9

750g

šifra/code: 270

180g

šifra/code: 108

90g

šifra/code: 10

Razni umaci od šampinjona, maslina, maslinovog ulja, vrganja i tartufa odličan su dodatak u pripremi svih vrsta namaza od sira, raznih jela sa tjesteninom, rižota ili pak fritaje.



Various salsa sauces with champignons, olives, boletus, olive oil and truffles are excellent in preparation of various dishes with pasta, risotto, frittata with eggs or simply as a spread on bread.

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MASLINOVO ULJE | OLIVE OIL



500 ml
šifra/code: 211

500 ml
šifra/code: 212

250 ml
šifra/code: 101

250 ml
šifra/code: 104

500 ml
šifra/code: 206

40 ml
šifra/code: 205

250 ml
šifra/code: 199

250 ml
šifra/code: 209

100 ml
šifra/code: 102

100 ml
šifra/code: 105

250 ml
šifra/code: 3

100 ml
šifra/code: 208

100 ml
šifra/code: 210

60 ml
šifra/code: 103

60 ml
šifra/code: 106

Maslinovouljesokusombijelihtartufa/crnihtartufa

Olive oil with white / black truffle flavour

Odlično se sljubljuje s bijelim mesom, ribom i svim vrstama salate a može se jednostavno prelići po siru s tartufima ili plati sa raznim sirevima.



It is excellent with white meat, fish and all types of salads. However, you can even drizzle it over some truffle cheese or a plate with various cheeses.



www.karlictartufi.hr



ZAČINI | SPICE



60 g

šifra/code: 652

Prah od crnog tartufa

Truffle powder black



60 g

šifra/code: 651

Prah od bijelog tartufa

Truffle powder white



100g

šifra/code: 251

Sol s crnim tartufom - Mlinac

Sea salt with black truffle - grinder



100ml

šifra/code: 663

Ljuti umak s tartufima

Hot truffle sauce



100ml

šifra/code: 711

250ml

šifra/code: 200

Krema od aceta balsamica iz Modene igp s okusom bijelog tartufa

Aceto balsamico cream from Modena igp with white truffle flavour.

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MORSKA SOL | SEA SALT



90 g
šifra/code: 244



90 g
šifra/code: 127

Sol s bijelim tartufom | White truffle salt

Sol s crnim tartufom | Black truffle salt



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SIR | CHEESE



U ponudi i polovice od cca 230 g /
Also, we have halves, approximately 230 g



komad/piece cca 400 g
šifra/code: 130

kravlji sir s crnim tartufima

Cow cheese with black
truffles



komad/piece cca 400 g
šifra/code: 121

kozji sir s crnim tartufima

Goat cheese with black
truffles



komad/piece cca 400 g
šifra/code: 143

ovčji sir s crnim tartufima

Sheep cheese with black
truffles



Kravlji sir s
bijelim tartufima

Cow cheese with white
truffles

komad/piece cca 400 g
šifra/code: 330

K

KOBASICE | SAUSAGES



komad/piece cca 200 g
šifra/code: 135

Istarski salamin s tartufima
Istrian domestic dry salami with truffles



komad/piece cca 170g
šifra/code: 41

Istarska kobasica s tartufima
Istrian sausage with truffles



komad/piece cca 300 g
šifra/code: 527

Istarski salamin - Jelen s tartufima
Istrian domestic dry salami -
Deer with truffles



komad/piece cca 300g
šifra/code: 683

Salamin od divlje svinje s tartufima
wild boar salami with truffles



komad/piece cca 330g
šifra/code: 704

Salama od istarske pancete i tartufa
Truffle bacon

Salama od istarske pancete i tartufa neodoljiv je spoj koji će zadovoljiti svako nepce. Ova se panceta proizvodi od pomno birane svinjske pancete s visokim udjelom mesa, začinjena mediteranskim začinima i tartufima. Pri kušanju panceta se topi u ustima sljubljajući note bijelog masnog tkiva prošaranog crvenim linijama mesa i dodanih začina.

komad/piece cca 330g

šifra/code: 704

Truffle bacon - preserved pancetta salami with truffle flavor is an irresistible combination that will satisfy every palate. This pancetta is made from carefully selected pork pancetta with a high meat content, seasoned with Mediterranean spices and truffles. When you taste the pancetta, it melts in your mouth, combining notes of white fatty tissue dotted with red lines of meat and added spices.





Majoneza s tartufima
Truffle mayonnaise

190g
šifra/code: 653



MASLAC
Maslac s bijelim tartufom

BUTTER
White truffle butter



90 g
šifra/code: 260



200g
šifra/code: 6



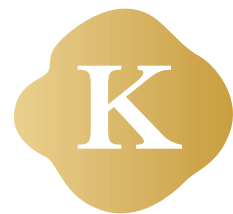
Majoneza s tartufima
Truffle mayonnaise

190g
šifra/code: 653



Truffle Juice
Truffle Juice

200 ml
šifra/code: 713



ALKOHOLNA PIĆA | ALCOHOLIC BEVERAGES



0,2 L
šifra/code :284

Ploska, biska tartufima - jako alkoholno piće

Flask, Mistletoe brandy with truffles



0,2 L
šifra/code: 195



0,1 L
šifra/code: 237

Medenica truffela - jako alkoholno piće

Honey liquor with truffles

FIRST WHITE TRUFFLE GIN IN THE WORLD

0.70 L
šifra/code: 325

Premium gin s bijelim tartufom

Premium gin with white truffle





ALKOHOLNA PIĆA | ALCOHOLIC BEVERAGES



0,2L

šifra/code: 183



0,1 L

šifra/code: 182

Teranino truffel - Liker od crnog vina s tartufima

Teranino truffle - Red wine liquor with truffle





SLATKO | SWEETS



70 g

šifra/code: 614

Truffella Ruby čokolada

Truffella Ruby chocolate



70 g

šifra/code: 615

Truffella tamna čokolada

Truffella Dark chocolate



70 g

šifra/code: 723

Truffella pistacija

Truffella Pistachio



70 g

šifra/code: 616

Truffella bijela čokolada

Truffella White chocolate





SLATKO

SWEETS



250 g
šifra/code: 184



90 g
šifra/code: 262



90 g
šifra/code: 263



230 g
šifra/code: 181

Truffella Noir – krema od tamne čokolada i tartufa

Truffella Blanc – krema od bijele čokolade i tartufa

Truffella Noir – dark chocolate cream with truffle

Truffella Blanc – white chocolate cream with truffle



120g
šifra/code: 114



50g
šifra/code: 115

Med s tartufima – bagremov med s bijelim tartufima

Acacia honey with truffle

Med s bijelim tartufom, jedinstvenog je okusa s dodatkom bijelog tartufa, posebna je delicija za sve sladokusce. Izvrstan je u slatko slanoj kombinaciji posebice prelivenu po siru s tartufima, palačinkama i lisnatom tijestu.





BOX SETOVI

BOX SETS

DODACI

EXTRAS

3 x 30 g

šifra/code: 239



Truffle box - tartufata, krema s tartufima, tartufi i masline.

Truffle box - tartufata, truffle spread, truffles & olives.

1 x 25 g

2 x 30 g

1 x 50 g

šifra/code: 192



Komplet 4 okusa - salsa tartufata, medufino, sjeckani crni tartuf, namaz s tartufima.

4 tastes pack - salsa tartufata, honey, chopped black truffle & truffle spread.





REZAČI | GRINDER



šifra/code: 32

Rezač za tartufe drveni, maslina

Truffle slicer olive wood



šifra/code: 38

Rezač za tartufe inox

Truffle slicer inox



REZAČI | GRINDER



šifra/code: T1081

Drvena daska sa zvonom i inox rezačem za tartufe

Truffle serving tray with bell and truffle slicer



šifra/code: T 1080

Mala drvena daska sa zvonom i inox rezačem za tartufe

Truffle server with bell and truffle slicer



šifra/code: T 1164 A

Drveni stalak za inox rezač za tartufe

Wooden stand for inox truffle slicer



šifra/code: T 1012

Veliki inox rezač – 105 mm oštrica

Big truffle slicer – 105 mm blade

šifra/code: T 1165

Drveni stalak za veliki inox rezač

Wooden stand for the big inox truffle slicer

ČETKA | BRUSH



šifra/code: T 1062

Četkica za pranje tartufa

Truffle Brush



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DISPLEJ POLICE | DISPLAY SHELF



Drveni displej za proizvode. Manji namjenjen za pultove, štandove i slično i veliki na kotačima namjenjen za shopove.

Wooden display for products. Smaller intended for counters, stands and the like and large on wheels intended for shops.

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ČIPS S TARTUFIMA TRUFFLE CHIPS



šifra/code: 737

Čips s tartufima, 50 g

Potato chips with truffle, 50 gr



POKLON PAKETI | GIFT BOXES



Osim već ponuđenog paketa možemo Vam složiti paket pa vašim željama, biranih drugih proizvoda koje možete pogledati na našoj web stranici.

Apart from the packaging already offered, we can arrange a package according to your wishes chosen from the product selection you can find on our web page.

KNJIGA O TARTUFU | TRUFFLE BOOK



PALADINI • ISTRIA • CROATIA

TRUFFLE MUSEUM

We present to you the truffle museum dedicated to truffles and truffle hunters of Istria and the world. After a few years of gathering information, old truffle items and stories, we have finally realised our idea of representing the underground treasure which visitors will be able to experience through visual, auditory and olfactory senses.

This truffle museum gives a great view of the complete biological cycle of the most famous and the most important Istrian truffle- white truffle tuber magnatum- and gives you the opportunity to experience sounds of the Motovun forest, to listen interviews with old truffle hunters, and to see and smell all six types of truffles growing in Istria.



At the same address find our truffle shop and truffle hunting tour
(advanced reservations required).



KARLIĆ **K** TARTUFI

PALADINI • ISTRIA • CROATIA

1st TRUFFLE MUSEUM in Croatia

Working hours:
everyday:
8:30 - 18:00 h
Paladini 14, Buzet



TICKET 5 EURO. For children under 18 yo, free entrance.

KARLIĆ TARTUFI

Only the best from truffles

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