

In this global economy, where products are not only available everywhere but also produced everywhere, there is real value in maintaining the original essence and traditional flavors - if not out of respect, simply because the taste of the ingredients, and the precise preparation according to cultural interpretation, make for dramatic differences in results.

In fact, fusion is one positive outcome of globalization, just as localization is the desired opposite in maintaining truth of origin.

Nothing says this more than traditional Italian preserves, particularly those made with ingredients that are actually only found in the territory - like truffles!



Imagine my joy when finding this bonanza of authentic Italian products at Thunder Road Group restaurants, in RAK and Umm Al Quwain!

Prepared in Italy from Italian ingredients, according to time-honored processes, the products are from two main companies, specializing in different areas.

Muccini carries the famous black label, and specializes in truffles; while Le Bontà del Casale showcases a white label and aims at artichokes and olives - both exceptional producers operating at very high levels of quality, and serving gourmets for decades.



Additionally, we have a selection of prized vinegars, of which I have only one example simply marked as “white copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - [prosett@weekenduae.com](mailto:prosett@weekenduae.com)

condiment” – perhaps a cider vinegar?

Muccini kicks off with a classic extra-virgin first-press olive oil with white truffle aroma – spectacular on steaks, beloved on pizza, and all around magnificent on bruschettas – though perhaps a little heavy for salads and pastas... but doable, I’m sure – give it an experimental try!



The dark bottle not only matches the cool dark look of the Muccini label, but it also serves a practical purpose of protecting the contents from light.

Other truffle products are exceptional...

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Including little bottle containing actual whole truffles, and another with gorgeous slices that will transform any plate of pasta or risotto into a dish fit for royalty.





Another one catches my eye - vellutata di tartufo bianchetto... hmmm, ok, we have to open this one!



Grab a knife, bit of bread... and you have an instant party hit, or a sneaky private snack!



Exceptionally smooth and buttery, and the flavors just melt at the palate, leaving your eyes to close with pleasure - absolutely fantastic!

Just look how thick and creamy that is!





Le Bontà del Casale present another dimension of yumminess:



And these are solid, heavy glass jars.



Artichokes under olive oil, seeded olives, and in the center a luscious fig jam.

Below some confections are a special blend prepared for spreading on bread, such as bruschetta.



And all of these products were carefully selected and available for discerning epicureans in the UAE, courtesy of a forward-thinking team of restaurateurs united under the Thunder Road Group.



For a special treat, a true little piece of Italy, your pantry should stock a few jars of goodness - take a trip down to a Thunder Road restaurant in either RAK or next to the Barracuda Umm al Quwain, and keep one handy at all times!

