

KARLIĆ **K** TARTUFI



svježi tartufi
fresh truffles

proizvodi 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 Karlič 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 Karlič 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 every one of them finds its way to some of the best restaurants in the country and in the region.

Bavimo se 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 tartufa na svijetu. Sezona bijelog tartufa počinje u rujnu a završava krajem prosinca. U sezoni pronalazimo tartufe raznih veličina, i bez obzira na veličinu svaki od njih pronade svoj put u neki od renomiranih restorana diljem zemlje i regije.

HRVATSKA TOSKANA, ISTRA ZEMLJA SNOVA

Mistični krajolici kao iz snova, srednjovjekovni gradići i prekrasna priroda Istre probuditi će u vama ono iskonsko i duboko zadovoljstvo. Istra je jedna od rijetkih Mediteranskih regija obdarena kvalitetom i neiskvarenim prirodnim ljepotama i bogatim kulturnim nasljeđem. Brojni zaljevi, uvalice i brdašca povezuju i spajaju malena skoro pa magična naselja i stvaraju nadrealne pejzaže.



CROATIAN TOSCANA, ISTRIA LAND OF DREAMS

The dreamlike nature, almost mythical landscapes and mediaeval towns of Istria will awake within 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.

Karlič tartufi osnivaju svoju firmu 1994. godine te se aktivno kreću baviti sa promocijom tartufa te 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.

Karlič 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, u sebi objedinjuje note šume, vlage, neki kažu i ljutike ili češnjaka, s naznakom arome lješnjaka i oraha. U Istri uspijeva u samom srcu poluotoka, u Buzetskoj i Motovunskoj šumi, uz tok rijeke Mirne gdje se granaju njezini pritoci. Tu je tlo bazične (alkalne) pH reakcije, obično ilovasto ili pjeskovito bogato karbonatima. Raste u simbiozi s hrastovima, lijeskom, topolama, grabom i lipama. Sam okus bijelog tartufa ovisi, između ostalog i o stablu s kojim je u simbiozi. Bijeli tartuf ima najveću gastronomsku i ekonomsku vrijednost i spada u najskuplje tartufe 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 svijetlosmeđe, 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 samo nariban i predstavlja "točku na i", bilo da se radi o jelima visoke gastronomije ili autohtonoj 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 an 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 cuisines.



BIJELI TARTUFI | WHITE TRUFFLES



Bijeli tartuf (*Tuber magnatum Pico*)
šifra/code: 1

180 g
šifra/code: 230

90 g
šifra/code: 180

50 g
šifra/code: 179



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

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

180 g
šifra/code: 178

90 g
šifra/code: 177

50 g
šifra/code: 176



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

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



CRNI TARTUFI | BLACK TRUFFLES



Tuber Aestivum Vitt.

šifra/code: 2

Poznat je kao ljetni tartuf iako ga možemo pronaći tijekom cijele godine. Laganog je mirisa, aromatičnog i ugodnog okusa. Crni tartuf izvrstan je u pripremi tjestenina i ukusnih fritaja. 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 pa 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.

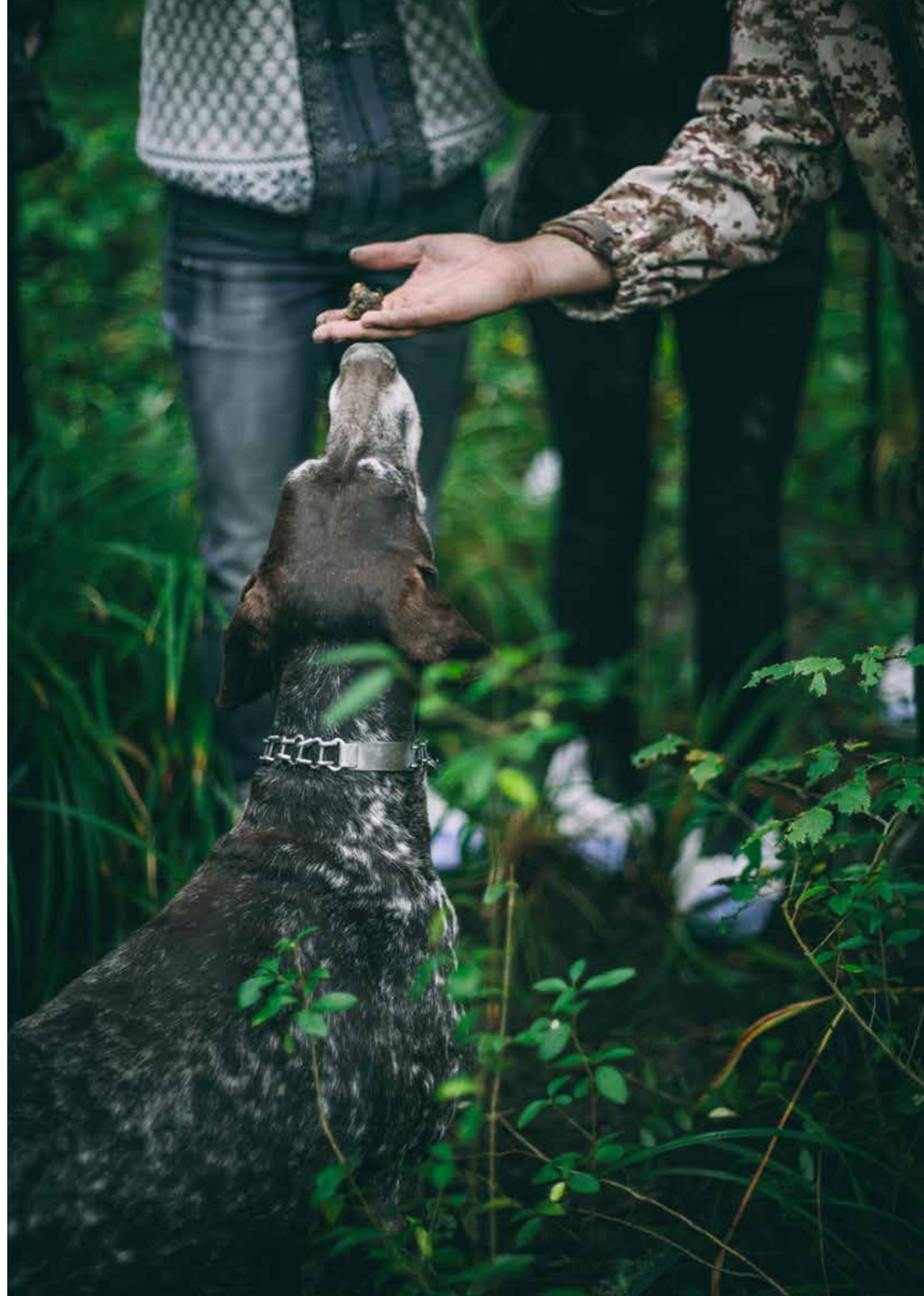


Tuber Uncinatum Vitt.

šifra/code: 2

Od svog srodnika ljetnog tartufa, razlikuje se po nešto intenzivnijoj aromi i jačem karakteru. U ustima njegova gorka strana nestaje i ustupa mjesto suptilnom okusu lješnjaka i gljiva. 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 at September and finishes on the end of December.





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CRNI TARTUFI

BLACK TRUFFLES

500 g
šifra/code: 134180 g
šifra/code: 13390 g
šifra/code: 13130 g
šifra/code: 132Tartuf crni ribani (*Tuber Aestivum*), ekstra djevičansko maslinovo uljeBlack truffle grated (*Tuber Aestivum*), in olive oil500 g
šifra/code: 6Tartuf crni mljeveni (*Tuber Aestivum*)
ekstra djevičansko maslinovo uljeBlack truffle grated (*Tuber Aestivum*), in olive oilTartuf crni rezani (*Tuber Aestivum*), ekstra
djevičansko maslinovo uljeBlack truffle sliced (*Tuber Aestivum*), in olive oil500 g
šifra/code: 15200 g
šifra/code: 1690 g
šifra/code: 1750 g
šifra/code: 18

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CRNI TARTUFI

BLACK TRUFFLES

100 g
šifra/code: 1150 g
šifra/code: 11225 g
šifra/code: 113Tartuf crni cijeli u slanoj vodi (*Tuber Aestivum*)Whole Black truffle in salted water (*Tuber Aestivum*)

šifra/code: 123

500 g
180 g
šifra/code: 12290 g
šifra/code: 11030 g
šifra/code: 111Tartuf crni sjeckani (*Tuber Aestivum*),
ekstra djevičansko maslinovo uljeBlack truffle sliced (*Tuber Aestivum*), in olive oil90 g
šifra/code: 11630 g
šifra/code: 117Tartuf crni mljeveni (*Tuber Aestivum*)
ekstra djevičansko maslinovo uljeBlack truffle minced (*Tuber Aestivum*), in olive oil50 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



200 g
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



180 g
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



500 g
šifra/code: 248



200 g
šifra/code: 247



90 g
šifra/code: 253

Salsa tartufata
Salsa tartufata



500 g
šifra/code: 22



200 g
šifra/code: 9

750 g
šifra/code: 270

180 g
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.



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 | | |

Maslinovo ulje s okusom bijelih tartufa / crnih tartufa

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



100 g
šifra/code: 251

Sol s crnim tartufom - Mlinac
Sea salt with black truffle - grinder



100 ml
šifra/code: 663

Ljuti umak s tartufima
Hot truffle sauce



100 ml
šifra/code: 711

250 ml
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



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 sljubljujući 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

190 g
šifra/code: 653



MASLAC
Maslac s bijelim tartufom

BUTTER
White truffle butter

90 g
šifra/code: 260



200 g
šifra/code: 6



Majoneza s tartufima
Truffle mayonnaise

190 g
šifra/code: 653



Truffle Juice
Truffle Juice

200 ml
šifra/code: 713



ALKOHOLNA PIĆA | ALCOHOLIC BEVERAGES



0,2 L
šifra/code :284

Ploska, biska s 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



0,2 L

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



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



70 g
šifra/code: 614

Truffella Ruby čokolada

Truffella Ruby chocolate



70 g
šifra/code: 615

Truffella tamna čokolada

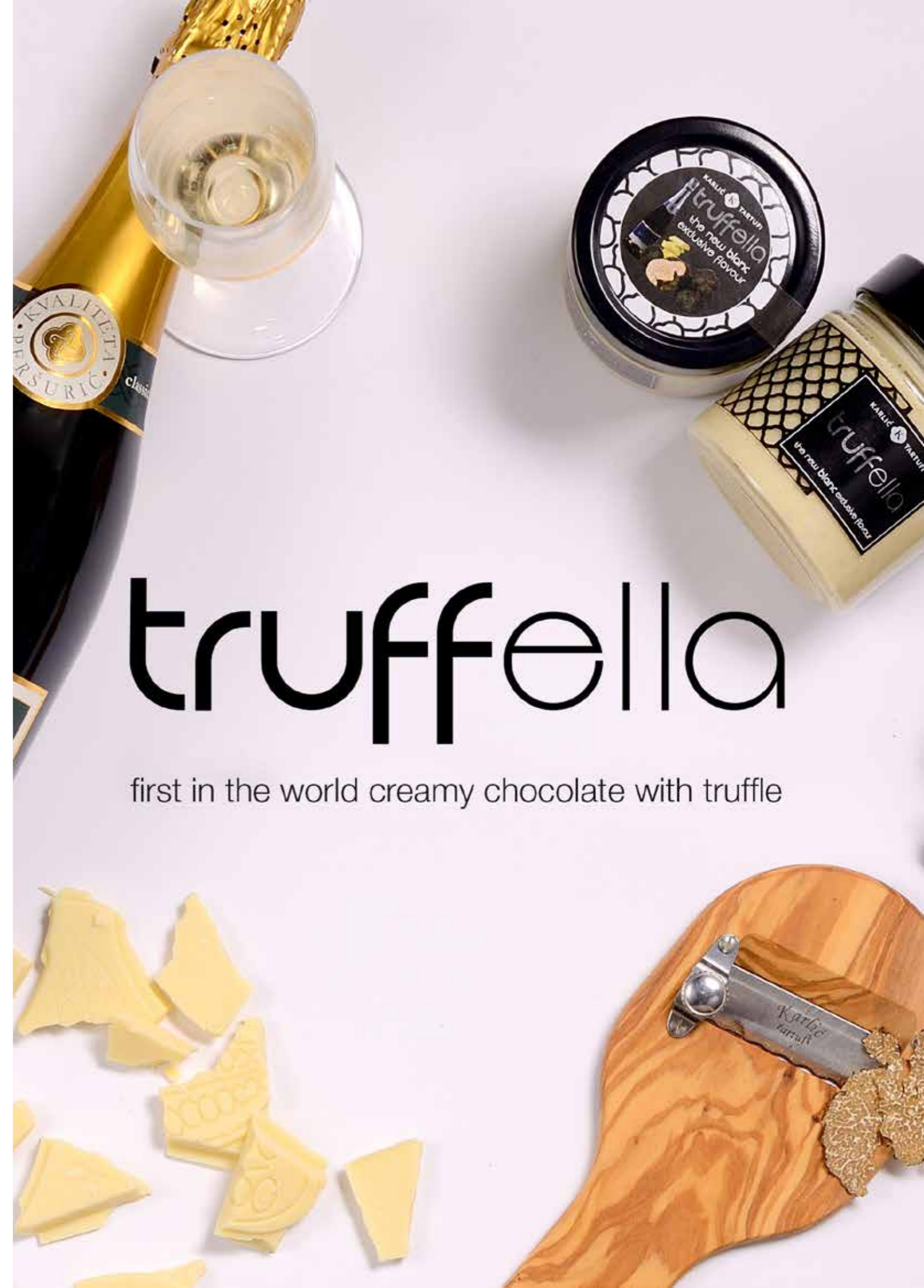
Truffella Dark chocolate



70 g
šifra/code: 616

Truffella bijela čokolada

Truffella White chocolate



truffella

first in the world creamy chocolate with truffle



SLATKO | SWEETS



60 g
šifra/code: 321

Praline s bijelim tartufima, šafranom i pjenušcem
Pralines with white truffles, safran & sparkling wine



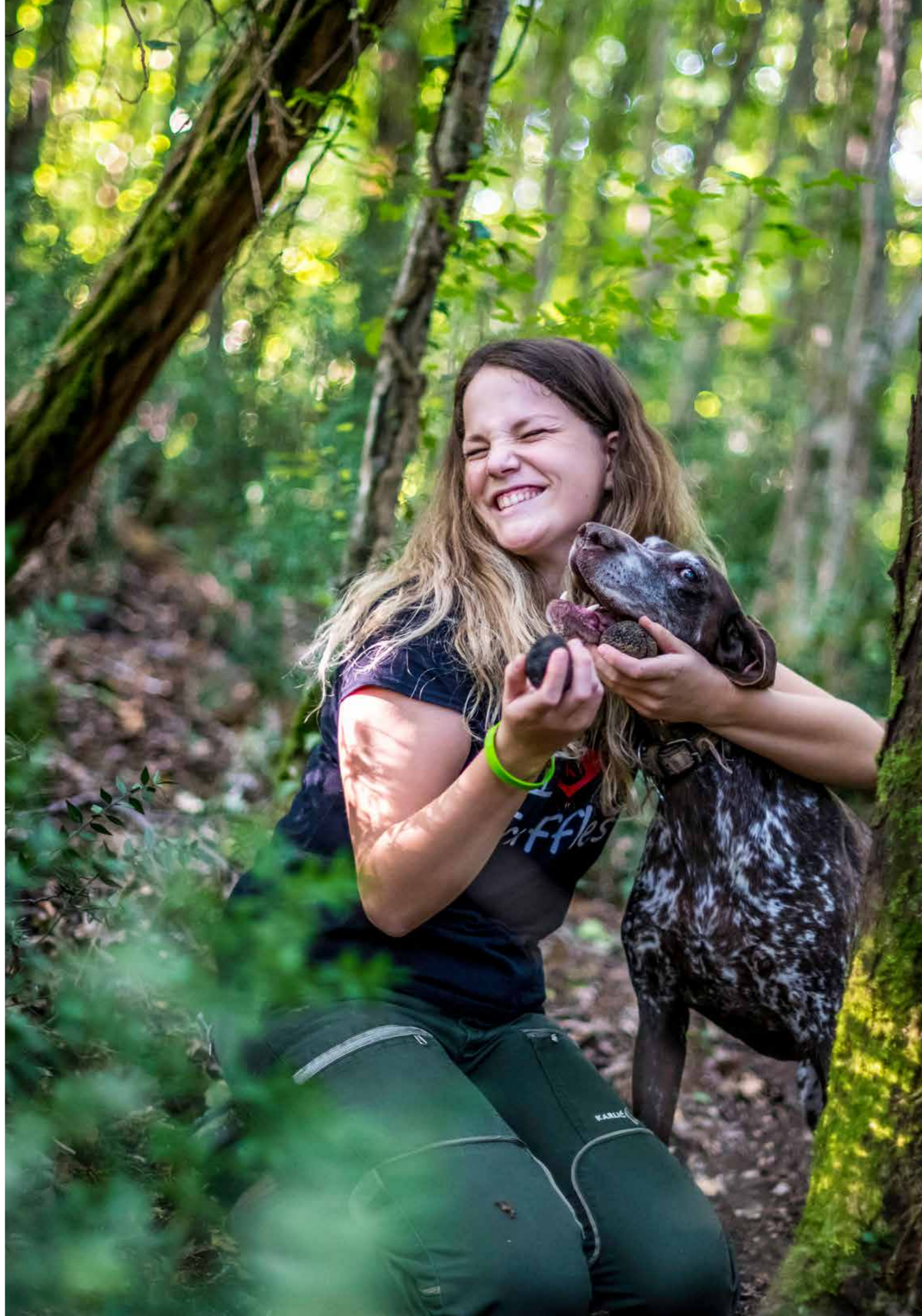
120 g
šifra/code: 114



50 g
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 preliveno 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 namenjen za pulteve, štandove i slično i veliki na kotačima namenjen za shopove.

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

K

KOKICE S TARTUFIMA
TRUFFLE POPCORN



šifra/code: 551

Kokice s tartufima, 70 g

Truffle popcorn, 70 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).

A photograph of the exterior of the truffle museum building, a stone structure with a tiled roof. The text "KARLIĆ K TARTUFI" is at the top. The main text reads "1st TRUFFLE MUSEUM in Croatia". On the left, vertical text says "PALADINI • ISTRIA • CROATIA". At the bottom, there is a silhouette of a truffle hunter and a dog, and a QR code. Working hours and ticket information are also present.

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

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