



**Code:** 01-039

**Format:** 1/1

**Net weight:** 750g

Tin

**Pcs/Box:** 6

**Portions:** 10-12

**MPT:** 36 months

### Main Ingredients

Fresh Porcini mushrooms in slices (*Boletus Edulis*), sunflower oil, vinegar, salt.

### Organoleptic Characteristics

**Colour:** brown, typical of the Porcino mushroom while the caps have darker shades.

**Taste and Smell:** rich and intense, typical of fresh Ceps, with a light vinegar taste.

**Look and Texture:** the product consist in pieces, carefully selected and calibrated. They are firm and fleshy with an excellent consistency.

### Instructions for storage

Store the tins in a cool, dry place away from sources of heat; after opening place in fridge (0-4°C) and consume them within a few days. Oil addition can only protect from air oxidation and mould formation but it does not guarantee the safe storage of the opened product.

### **Nature and Characteristics of the Product**

High quality Boletus, carefully selected and processed directly from fresh to obtain the maximum result. The process is very simple and based on natural and genuine ingredients. After a quick bath in vinegar, the mushrooms are canned with sunflower oil and a pinch of salt in order to maintain the freshness and fragrance of this authentic forest product.

### **Why Buy this Product?**

This is a ready to use product thanks to its process that allows the customer to use and consume this product as it is. The process allows to perfectly keep mushrooms' aromas and flavors that can enrich any appetizer with taste and simplicity. It perfectly matches meats, carpaccio, buffets thanks to the unmistakable fragrance of fresh boletus, expertly blended with delicate notes of vinegar. It is a ready to use product; it allows the customer to avoid the long process time required for the fresh mushrooms. Furthermore, the opportunity to have the product available during the year is noteworthy. The product is very practical thanks to its easy opening.

### **Concerned Customers**

Restaurants, inns, lodges and cottages are among the major customers to which you can offer the product. Excellent for snacks in modern wine bar. Ideal for bulk food for sale at the counter.

### **Ways to use**

The product finds its ideal application in the preparation of appetizers and sumptuous buffets, accompanied with other vegetables in oil or sour. They are excellent served with meats and cheeses. If you want to get a more intense taste, drain it and allow it to marinate with garlic, parsley, extra virgin olive oil and pepper to taste.

### **Chef's ideas and suggestions**

**Antipasto mare e monti** – drain the mushrooms, lay them on a plate, add the same quantity of Ginos' tuna fish “Tonno a pezzetoni”. Season with tomato puree, Tabasco, ketchup and minced parsley. Serve as a hors d'oeuvre.