

Sauteed mushrooms Trio 1/1 - 3/1



Code:	08-010 - 99-018		Pcs/B	6 - 6
Format:	1/1 - 3/1	Tin	Portions:	8-10 - 26-28
Net weight:	800g - 2450g		MPT:	36 months

Main Ingredients

Wild mushrooms (Boletus edulis) 33%, Chanterelle mushrooms (Cantharellus cibarius) 33%, Brown Stew Fungus (Pholiota mutabilis) 33%, sunflower oil, water, salt, onion, flavourings, dried Wild mushrooms, garlic, powdered milk, pepper.

Organoleptic Characteristics

Colour: light brown - beige, different from mushroom to mushroom.

Taste and Smell: typical of fresh mushroom, fragrant and rich in taste.

Look and Texture: the product is well assorted, cut and gauged with care with a different consistency depending on the different kinds of mushroom.

Instructions fo Preservation

Store the cans in a cool, dry place, far from heat; after opening, keep in a refrigerator (0-4°C) and eat rapidly. Oil addition can only protect from air oxidation and from mould formation but it does not guarantee the conservation of the opened product.

Nature and Characteristics of the Product

This product includes first choice raw materials of Eastern European origin. Every single mushroom is carefully cut, gauged and hand mixed in order to guarantee a constant and high quality. The final result is a perfect blend among the tastiest species of mushroom, enriched by the presence of dry regenerated mushrooms, which give the product a rich and fragrant taste.

Why Buy this Product?

This is a versatile and easy to use product, and makes a good alternative to Ginos' "misto bosco" as the presence of valuable mushrooms such as Chanterelle and Wild mushroom is very high. This product is also ideal to vary recipes and create menus counting on quality and immediate practicality, which allows the customer to spare the long processing time necessary for fresh mushrooms. Furthermore, the chance of using the product all through the year is priceless. The 1 kg tin is very practical thanks to its easy opening.

Concerned Customers

Restaurants, inns, taverns and refuges are the necessary point of reference for an extremely versatile product, easy to prepare and serve with fantasy and taste.

Way to use

This product is especially suitable as an accompaniment for dishes based on polenta or meat, or even as a delicious garnishing for pizza and bruschettas. It is an interesting proposal for loose sale, as it can be sold by weight.

Chef's Ideas and Suggestions

Mountain Pie – allow some small spring onions, add Ginos' "tris di funghi", and, after a few minutes, some pieces of luganega sausage; add some white wine after 3-4 minutes and allow it to dry off. Add some tomato pulp, salt, pepper, and cook for about 10-15 minutes. Slice previously cooked and cooled polenta. Put a layer of sauce, a layer of polenta and a layer of mixed aged cheeses (remains will do) in a pyrex dish. The last layer will be a layer of sauce, well covered in grated parmesan cheese. Cook for 20 minutes in a 200°C oven and make a gratin.