



Code:	08-040		Pcs/Box:	6
Format:	1/1	Tin	Portions:	8-10
Net weight:	750g		MPT:	36 months

Main Ingredients

Chanterelles mushrooms (Cantharellus cibarius), sunflower oil, garlic, pepper.

Organoleptic Characteristics

Colour: hazel brown, typical of Chanterelle mushroom.

Taste and Smell: rich and intense, typical of fresh Chanterelle mushrooms.

Look and Texture: this product is compact and fleshy.

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

High quality Chanterelle mushrooms, manually selected and processed when fresh in order to obtain the maximum result. The processing is extremely simple and is based on natural and genuine ingredients. After the careful selection and the washing under running water, the mushroom is seasoned with garlic and pepper and then tinned with sunflower oil and a pinch of salt in order to maintain the typical freshness and aroma of this mushroom.

The high quality raw materials allow to enrich each kind of dish with its extraordinary taste and smell.

The white seasoning combined with the simple and effective processing that allow to maintain the natural aromas, make this mushroom an high quality ingredient for each classy and refined recipe.

Why Buy this Product?

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 that is necessary for fresh mushrooms. Furthermore, the chance of using the product all through the year is priceless. The tin with an easy opening is very practical.

Concerned Customers

Restaurants, inns, pizzerias and refuges are the primary sale target; the product is certainly successful with bruschetterias and public houses. Thanks to its high quality, the product can be successfully proposed to exclusive restaurants.

Way to use

This product is suitable for many uses: it is excellent as side dish for meat, polenta and cheese. It could be an interesting solution to prepare first course: it's enough to cook it with garlic cloves, minced parsley and oil in order to highlight the quality of the product and to obtain excellent results.

Chef's Ideas and Suggestions

Fashionable Bass – cook a bass in the oven with garlic and aromatic herbs. Five minutes before the end of the cooking cover it in Ginos Chanterelle mushrooms. Leave in the oven for a few minutes and serve in the pyrex dish after spreading some parsley over it.