



**Code:** 08-004

**Format:** 1/1

**Net weight:** 800g

Tin

**Pcs/Box:** 6

**Portions:** 8-10

**MPT:** 36 months

### Main Ingredients

Brown Stew Fungus (*Pholiota mutabilis*), sunflower oil, salt, garlic, pepper, natural flavourings.

### Organoleptic Characteristics

**Colour:** brown tending to ochre yellow.

**Taste and Smell:** this product has its typical taste and smell, it is delicate and without strange smells and tastes.

**Look and Texture:** well gauged, soft and tender mushrooms.

### 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 raw materials of Asian origin. After the selection of the pieces, the mushrooms undergo a careful wash. The processing without tomato allows a simple and genuine recipe, giving a delicate and pleasant taste to the mushroom.

### Why Buy this Product?

Brown Stew Fungus is an extremely versatile and good mushroom. Being not expensive, it is a valuable alternative to more precious and expensive mushrooms, but still can contribute to appetizing and tasty dishes. This product is suitable for being used in fixed price menus, or 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

Taking into account the quality of the product and its small cost, the possibilities of sale are many: holiday farms, bars, fast foods, restaurants, bakeries, butcheries, pizzerias, sandwich bars, public houses, etc.

### Way to use

This product is extremely versatile and can be used in the preparation of hors d'oeuvre, hot side dishes, pizza and sandwich fillings. If you add crumbled sausage or finely sliced bacon, you will obtain an ideal basis for peasant main courses of fresh or dry pasta and rice.

### Chef's Ideas and Suggestions

**Mushroom Scallops** – roll in flour and fry in butter some steaks of pork. Take them from the pan, add more butter to it, allow it to melt, add some white wine and some white flour. Add Ginos "famigliola gialla trifolata" and add a great quantity of minced parsley. Lay the scallops on the mushrooms, allow them to season for 2-3 minutes and serve.