



Code:	01-016		Pcs/Box:	6
Format:	1/1	Tin	Portions:	10-12
Net weight:	780g		MPT:	36 months

Main Ingredients

Straw mushroom (*Volvaria volvacea*), sunflower oil, vinegar, laurel.

Organoleptic Characteristics

Colour: off-white with a dark head, which is typical of straw mushroom.

Taste and Smell: rich and intense, with a note of vinegar.

Look and Texture: the product includes finely gauged mushrooms, carefully selected, with a good consistency, compact and fleshy.

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

This product includes first choice mushrooms, of Asian and European origin, selected during their acceptance and seasoned, after a careful wash, with a very light blend of vinegar and aromatic herbs. Then they are tinned with sunflower oil and a leaf of laurel, which further exalts the final taste.

Why Buy this Product?

This is a ready made product and can be eaten as it is. It matches cold meats and salami, carpaccio, aperitif snacks, buffets, etc. The fragrance of the flavour given by laurel and vinegar is worth mention. This product is ideal for its immediate practicality, which avoids the long processing that is normally necessary with fresh mushrooms; furthermore, the chance of using the product all through the year is priceless.

Concerned Customers

Restaurants, inns, taverns, alpine refuges and holiday farms are among the main directions where to push this product. This is excellent for appetizers in modern wine-bars.

Ways to use

This product finds its ideal use in the preparation of hors d'oeuvre and rich buffets, with other vegetables in oil, or with bitter-sweet preparations. It is excellent with cold meats and salami or cheese. If you wish to obtain a more intense taste, first drain the product carefully, and then allow it to marinate in garlic, minced parsley, extra-virgin olive oil and pepper.

Chef's ideas and suggestions

Salmon in Salad – cut the vegetables of your choice into pieces and put them in a bowl with fresh water. Lay some salmon slices in a previously oiled pyrex dish and cook them in the oven. When the salmon is cooked, remove its peel and add “Funghi di muschio”. Let the salmon season in the mushrooms for 30 minutes and serve it cold with parmesan cheese slivers.