



<b>Code:</b>	01-014		<b>Pcs/Box:</b>	6
<b>Format:</b>	1/1	Tin	<b>Pieces:</b>	35-40
<b>Net weight:</b>	780g		<b>MPT:</b>	36 months

### Main Ingredients

Champignons mushrooms buttons, cheese, sunflower oil, salt, chili peppers.

### Organoleptic Characteristics

**Colour:** the champignons mushrooms are light beige, the cheese is whiter. Typical red the chili.

**Flavour:** the fresh hints, typical of the champignons mushrooms, are melted with the delicate and pleasant fragrance of the cheese and the just hinted spicy presence of the chili.

**Consistency:** champignons mushrooms buttons, perfectly sized, dug and each one stuffed with soft cheese and a sprinkle of sweet pepper.

### 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**

Fresh champignons mushrooms buttons, 3-4 cm of diameter, dug and stuffed with a delicate and soft cheese, whose taste, sweet and fine, is well combined with the fresh, typical hints of the mushrooms. A decisive sprinkle of sweet pepper is added to the stuffing: the right touch of flavor and taste on a really guessed combination. It is important to highlight that every mushroom is firstly deprived of the stalk and then dug and stuffed by hand, one by one, and also the disposition of the product into the boxes is manual.

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

Classy product, with a high quality and a low cost, considering the required ability for the production of every single package. The appetizing grouping between champignons mushrooms, cheese and chili make it a really alternative product, an original “first of the class”. The chromatic mix and the delicate odours and flavours make it extremely pleasing as well as intrigue and satisfy the most discerning palate. Certainly appetizing as antipasto, it is well combined with the typical aperitifs of the Happy Hour, in addition to increase thy value of buffets and common appetizers. It is an essential product during official dinners, banquets and business dinners, in order to give a refined touch as well as being a delicious alternative. The tin can be, furthermore, distinguished for its practicality and versatility, thanks to the tear opening, for an easy and comfortable “open-and-enjoy” package.

### **Concerned Customers**

It is an interesting product for exclusive bar, wine bar, trattoria and restaurants who aim to carefully look after to their customers.

### **Ways to use**

It can be served as they are, for an appetizing antipasto, aperitif or buffet; considerable as side dish to meat or fish carpaccio, or to seasoned cheese dishes.

### **Chef’s ideas and suggestions**

Simple and brilliant idea: roll up a slice of bacon or speck around each champignons mushrooms button. Toast for some minutes until making the sausage crunchy and serve as warm antipasto.