



Code: 03-240	Glass Jar	Pcs/Box: 12
Format: 3/4		Portions: 10/12
Net weight: 510g		MPT: 36 months

Main Ingredients

Wild mushrooms (Boletus edulis), Brown Stew Fungus (Pholiota mutabilis), Saffron milk caps (Lactarius deliciosus), Chanterelles mushrooms (Cantharellus cibarius), sunflower oil, water, parsley, salt, onion, garlic natural flavourings.

Organoleptic Characteristics

Colour: light brown.

Taste and Smell: a firm taste of mushroom, rich in aroma and perfume.

Look and Texture: the product is minced, with a creamy consistency and some pieces of mushroom in evidence.

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 is prepared with wild mushrooms, Brown Stew Fungus, Saffron milk caps and Chanterelles mushrooms, which are partly mixed (60%) and partly minced into small pieces (40%). The recipe is simple and genuine, and it is excellently seasoned with fresh aromatic herbs and spices, in order to give a rich and intense taste to the product.

Why Buy this Product?

The particularly rich and intense taste of the different varieties of mushrooms and the large number of portions that can be obtained, make Ginos’ “Grancrema millefunghi” a high value readymade basis. It is ideal to vary the proposals of the traditional menu and to manage possible emergencies in the kitchen. It is a ready to use product that spares the long work that is necessary to obtain a seasoning with fresh mushrooms. It is available throughout the year in the desired quantities. The glass jar with an easy opening is very practical and prevents any waste.

Concerned Customers

Premises such as sandwich bars, snack bars, public houses, fast-foods, rotisseries and producers of ravioli are the main target of customers. Restaurants, pizzerias, holiday farms and alpine refuges should not be forgotten as possible customers.

Way to use

Ginos’ “Crema millefunghi” is the ideal base for the preparation of excellent mushroom creams, or seasoning for main courses (gnocchi, risottos and pasta), it is a delicious filling for sandwiches, for soufflés, and for anything your fantasy may suggest. It is ideal for bruschettas and for a fancy pizza.

Chef’s Ideas and Suggestions

Vole-au-Vents – whip ½ litre of fresh cream till stiff, add a tin of “GranCrema mille funghi” while stirring slowly in order to avoid melting the cream, put the mixture in a sac-à-poche and fill vole-au-vents decorating them with vegetables according to your tastes. Leave in the refrigerator for one hour and then serve.