

## Sauteed porcini in bag



<b>Code:</b>	08-036		<b>Pcs/Box:</b>	12
<b>Format:</b>	1 1/2	Tin	<b>Portions:</b>	12-15
<b>Net weight:</b>	1450g		<b>MPT:</b>	36 months

### Main Ingredients

Wild mushrooms (*Boletus edulis*), sunflower oil, onion, flavourings, salt, garlic, pepper.

### Organoleptic Characteristics

**Colour:** typical of boletus mushroom, light brown with variations of nuances depending on the presence of stems or heads.

**Taste and Smell:** this product has a delicate and light taste, in which the smell of Wild mushroom is evident and neat, without strange tastes or smells.

**Look and Texture:** The product has been carefully cut in pieces of variable dimensions. The texture is typical of quality Wild mushroom: compact and fleshy.

### Instructions fo Preservation

Store the tins in a cool, dry place away from sources of heat; after opening place in fridge (0-4°C) and consume 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

The product includes raw materials of European and Asian origin, and it is composed by quite large pieces, with a high percentage of heads, offering to the product a good blend and a great visual impact.

### Why Buy this Product?

The boletus mushroom in bag package: a sure winner for convenience and quality. Is the ideal product for customers interested in obtaining the best results from Wild mushrooms thanks to the presence of heads and stems that provide a high level in terms of visual impact.

The bag package ensure to the product numerous strong points such as: reduced dimensions, convenient tear opening, higher percentage (>80%) of drained weight. Do not forget that the bag allows a reduced pasteurization and prevents further stress to the mushroom, maintaining the original quality of the product. This product is ideal to vary recipes and to create menus counting on quality and immediate practicality, which allows the customer to spare the long processing time that is necessary for fresh mushrooms. Last but not least, the chance of using the product all through the year, thanks to the long shelf-life guaranteed by the bag, is surely noteworthy.

### Concerned Customers

Restaurants, inns, pizzerias, taverns, refuges are certainly the main target to address. Nevertheless, rotisseries, fast foods and self services should not be forgotten.

### Way to use

This product is suitable for the most various uses as it has no cream. When it is seasoned and cooked according to your tastes it can effectively match courses based on polenta and game. It is a valuable dish as a hors d'oeuvre as well but in this case the oil should be drained carefully, the product should be allowed to dry and the mushrooms should be seasoned with extra virgin olive oil, salt, pepper and balsamic vinegar. It is ideal for loose sale at the gastronomy bar.

### Chef's Ideas and Suggestions

**King morsels** – Prepare a veal stew without allowing the cooking sauce to dry off. Ten minutes before the end of the preparation, add the boletus mushrooms after draining from oil. When the cooking is over, serve with hot steaming polenta, that can be soft or roasted.