



**Code:** 08-031 - 08-032  
**Format:** 1/1 - 3/1  
**Net weight:** 800g - 2500g

Tin

**Pcs/B** 6 - 6  
**Portions:** 8-10 - 26-28  
**MPT:** 36 months

### Main Ingredients

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

### Organoleptic Characteristics

**Colour:** typical of Wild mushroom, light brown with variations of nuances depending on the presence of stems or heads. The cream is slightly lighter.

**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 carefully cut pieces of variable dimensions in a large quantity of cream. The texture is typical of quality Wild mushroom: compact and fleshy.

### 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**

The product includes exclusively chosen mushrooms of European and Asian origin. The pieces of Wild mushrooms are processed with mixed frozen and dried Wild mushrooms. The latter produce a thick and soft cream during processing and they give the product a rich and intense smell.

**Wild mushrooms in pieces are also available without cream version (cod. 08-021 for format 1/1 and cod. 08-024 for format 3/1), in which the smell and perfume of Wild mushroom emerge in a more delicate.**

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

The cream is the main and characterizing feature of the product. It is worth noticing that it is the cream that guarantees high performances in the realization of main course based on pasta or rice and leaving the chef the opportunity to create refined and captivating dishes. This product is ideal to vary recipes and create menus counting on quality and immediate practicality, which allows the customer to spare the long processing time necessary for fresh mushrooms. Furthermore, the chance of using the product all through the year is priceless. The 1 kg tin is very practical thanks to its easy opening.

### **Concerned Customers**

Restaurants, pizzerias, hotels, refuges, wine bars, sandwich bars and bruschetterias are certainly the main target to address, taking into account its high practicality of use.

### **Way to use**

This product is suitable for the most various uses although the best results are obtained when it is used as a seasoning for main courses, garnishing for pizzas and for sandwiches. Because of the high number of portions, which is superior to the average, it can be an excellent filling for omelettes and vole-au-vents.

### **Chef's Ideas and Suggestions**

**Pizza Delight** – after rolling out the dough for pizza, garnish as follows: spread homogeneously a teaspoonful of Ginos' "Grancrema di Funghi Porcini e Tartufi", adding slivers of parmesan, mozzarella or Brie cheese and finally the Wild mushrooms in pieces. Put in the oven and, when it is cooked, spread some minced parsley.