

“Top Quality” Mushrooms mix in bag 1 1/2



Code:	08-042		Pcs/B	12
Format:	1 1/2	Bag	Portions:	10-15
Net weight:	1450g		MPT:	36 months

Main Ingredients

Brown Stew Fungus (*Pholiota mutabilis*), Chanterelle mushrooms (*Cantharellus cibarius*), Saffron milk cap (*Lactarius deliciosus*) Wild mushrooms (*Boletus edulis*), dried Pore mushrooms in variable proportions, sunflower oil, water, salt, onion, flavourings, garlic, pepper.

Organoleptic Characteristics

Colour: light brown - beige, different from mushroom to mushroom.

Taste and Smell: typical of mushrooms, with the fragrance of Wild mushroom in evidence.

Look and Texture: the product is well assorted, cut and gauged with care with a different consistency depending on the different kinds of mushroom.

Instructions fo Preservation

Store the bags in a cool, dry place, far from heat; after opening, put the product inside a case and keep it 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 includes first choice raw materials of European and Asian origin. Every single mushroom is carefully cut, gauged, hand processed, carefully mixed and cooked with regenerated dry Wild mushroom. This extremely elaborated and careful proceeding allows to obtain the best from mixed mushrooms.

Why Buy this Product?

This is the classical Ginos' mix, rich in taste and smell. The high percentage of Wild mushrooms in pieces and of dried Wild mushrooms, gives a unique smell and taste to this meal, that can be used as a side dish to very tasty dishes, such as game stews, polenta, etc. This product is also ideal to vary recipes and create menus counting on quality and immediate practicality, which allow the customer to spare the long processing time necessary for fresh mushrooms.

The Ginos' mushrooms mix in bag package: a sure winner for convenience and quality. The bag package ensures to the product numerous strong points such as reduced dimensions, convenient tear opening, higher percentage (>80%) of drained weight. Furthermore, the bag allows a reduced pasteurization and avoids further stress to the mushroom, maintaining the original quality of the product.

Concerned Customers

Pizzerias, restaurants, holiday farms, inns and refuges are primary target. Rotisseries, sandwich bars and bruschetterais should also be taken into account.

Way to use

This product can be used freely in any context. On pizza, or as a side dish to courses based on game, roasted meats, as a filling for sandwiches and pies, as a seasoning for pasta, but above all, as a side dish for hot polenta.

Chef's Ideas and Suggestions

Polenta and Mushrooms – lay some slices of fontina cheese on a hot steaming soft polenta, cover with Ginos' "misto Gran Paradiso" that you will have previously sauté in a pan with garlic and “fondo Bruno”. Spread over some minced parsley and serve.