



<b>Code:</b>	01-025		<b>Pcs/Box:</b>	6
<b>Format:</b>	1/1	Tin	<b>Portions:</b>	8-10
<b>Net weight:</b>	780g		<b>MPT:</b>	36 months

### Main Ingredients

Wild mushrooms (*Boletus edulis*), Brown Stew Fungus (*Pholiota mutabilis*), Straw mushroom (*Volvaria volvacea*), Chanterelles (*Cantharellus cibarius*), Saffron milk cap (*Lactarius deliciosus*), sunflower oil, vinegar, laurel, cloves.

### Organoleptic Characteristics

**Colour:** brown, it changes from mushroom to mushroom.

**Taste and Smell:** rich and intense, with a slight note of vinegar.

**Look and Texture:** the product includes cut, finely gauged mushrooms, carefully selected. The consistency is excellent, firmness and fleshiness vary depending on the type of mushroom.

### 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.



## Mixed mushrooms – Funghi misti special 1/1

### Nature and Characteristics of the Product

This product includes first choice mushrooms, of European origin, selected during their acceptance and seasoned, after a careful wash, with a very light blend of vinegar and aromatic herbs. They are then canned with sunflower oil, vinegar and a leaf of laurel, which further exalts their final taste.

### Why Buy this Product?

This is a mix of ready made high quality mushrooms, and can be eaten as it is. It matches perfectly cold meats and salami, carpaccio, aperitif snacks, buffets, etc. The fragrance of the flavour given by laurel and vinegar is worth mention. This product is ideal for its immediate practicality, which avoids the long processing that is normally necessary with fresh mushrooms; furthermore, the chance of using the product all through the year is priceless. The tin is very practical thanks to its easy opening.

### Concerned Customers

Restaurants, inns, taverns, alpine refuges and holiday farms are among the main directions where to push this product. This is excellent for appetizers in modern wine-bars. This is ideal in rotisseries where it can be sold loose by weight.

### Ways to use

This product finds its ideal use in the preparation of hors d'oeuvre and rich buffets, with other vegetables in oil, or with bitter-sweet preparations. It is excellent with cold meats and salami or cheese. If you wish to obtain a more intense taste, first drain the product carefully, and then make it to marinate in garlic, minced parsley, extra-virgin olive oil and pepper.

### Chef's ideas and suggestions

**“Fantasy” Antipasto** – Make a “julienne” of a carrot and a courgette; slice finely some onions: peel some tomatoes, eliminate the internal seeds and cut them into pieces. Mix delicately all the vegetables in a bowl and add the mushrooms after draining them from oil. Season with a vinaigrette that you will obtain by emulsifying two spoonful of vinegar with a pinch of salt, abundant pepper and 6 spoonful of oil. Make it marinate for 15 minutes and then serve.