



<b>Code:</b>	01-107		<b>Pcs/Box:</b>	6
<b>Format:</b>	1/1	Tin	<b>Portions:</b>	10/12
<b>Net weight:</b>	750g		<b>MPT:</b>	36 months

## Main Ingredients

Fresh Champignon mushroom heads, sunflower oil, wine vinegar, salt, powdered garlic, spices, natural flavourings.

## Organoleptic Characteristics

**Colour:** more or less intense light brown, with clear signs of grilling.

**Taste and Smell:** the aroma of grilling is clear and distinct and matches the genuine taste of fresh champignons.

**Look and Texture:** well gauged champignons heads only, with an excellent texture.

## 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

Grilled, fresh and very carefully selected mushrooms without stem. Grilling is very rapid and is made with a new technique (band grilling) that allows the head of the mushroom to remain intact and to avoid breaking or damages.

### Why Buy this Product?

This is the typical ready-made hors d'oeuvre, processed with a light seasoning of vinegar and then marinated in oil and fresh aromatic herbs. This is certainly interesting for its versatility and immediate availability. The quality of the mushroom guarantees successful and tasty buffets and hors d'oeuvres. It is a valuable alternative to champignons in oil, whenever a more resolute taste and an innovative look are needed.

### Concerned Customers

The ideal customers for this kind of product are essentially wine-bars, pizzerias, rotisseries and restaurants. Pubs, sandwich bars, public houses and bruschetterias will find this product interesting for the preparation of tasty sandwiches and delicious bruschettas.

### Way to use

This product is ideal for completing cold meat hors d'oeuvres, and in buffets. It is excellent for the preparation of inviting bruschettas and rich sandwiches or as a simple side dish for meat or fish.

### Chef's Ideas and Suggestions

**Parma Ham Roses** – Shape some small roses with a few slices of Parma ham, and lay a grilled champignon head at the centre of each rose. Serve as a snack or as a hors d'oeuvre. You may also use other kinds of cold meats such as salami, coppa, etc.