



<b>Code:</b>	08-108		<b>Pcs/Box:</b>	6
<b>Format:</b>	3/1	Bag	<b>Portions:</b>	12-15
<b>Net weight:</b>	1450g		<b>MPT:</b>	36 months

### Main Ingredients

Fresh field mushrooms (*Agaricus bisporus*), vegetable oil, garlic, salt, natural flavourings, spices.

### Organoleptic Characteristics

**Colour:** ivory white, uniform.

**Flavour:** typical of Champignon (button) mushrooms, with a hint of delicate spice.

**Consistency:** the product consists of perfectly cut regular, medium size mushrooms, without leftovers; it has the typical consistency of the mushrooms and is not fibrous.

### Instructions fo Preservation

Store the packets in a cool, dry place away from sources of heat; after opening place in fridge (0-4°C) into a closed box 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, **freshly manufactured**, consists of **first choice** raw materials, carefully selected. Every mushroom is chosen according to size and cut, in order to obtain a product with restrained thickness and of uniform size. The typical white colour, guaranteed by a heat-treatment, and the processing with spices and herbs, give a natural appearance and taste to the product.

### Why Buy this Product?

“Il Bianco” is the new mushroom of Gino’s house, new in colour and taste, but with all the typical features of a high quality product. The main package is the practical bag that offers various advantages to the product: reduced dimensions, most convenient tear-opening and low presence of liquid. Don’t forget that the packet permits a reduced pasteurization, in order to avoid stress to the product, keeping its initial quality intact. The fresh manufacture and the process of sautéing offer a mushroom with an extremely genuine taste and great versatility in every gastronomic field. Perfect for different types of recipes and menus, thanks to its quality and fast preparation and therefore avoiding long preparation times which are normally required for fresh mushrooms. Furthermore, due to the long shelf life of the packet, it is available during the whole year.

### Concerned Customers

The product can be offered to: restaurants, pizzerias, taverns and agritourism as well as bakeries, bars and snack bars.

### Way to use

These mushrooms are used either on their own or added to dishes according to people's imagination and taste. They are especially recommended for pizzas and sauces, or as side dishes for meat stews, for risotto, first courses and rich buffets as well as excellent appetizers.

### Chef’s Ideas and Suggestions

**Mushrooms with cream** – Drain the mushrooms from their liquid and gently melt a knob of butter, without burning it. Put the mushrooms in a non-stick frying pan and dry them over a low heat, fold in the butter, add salt and cook them over a low heat for about 10 minutes.

Mix the cream with lemon juice and pour over the mushrooms.

Continue cooking over a low heat until the cream is reduced by half.

Excellent as a warm accompaniment for meat dishes.