



Code:	08-046		Pcs./Cart:	6
Format:	1/1	bag	Portions:	8-10
Net Weight:	700 g		MPT:	24 months

Main Ingredients

Wild Mushrooms Porcini (*Boletus Edulis*), Chanterelles (*Chantarellus Cibarius*), Sanguignoli (*Lactarius Deliciosus*), Tricholoma, sunflower oil, salt, garlic, pepper. .

Organoleptic characteristics

Colour: beige and light brown, varying from mushroom to mushroom.

Flavour and smell: typical of the mushrooms inside, but most of the scent is of porcini and chanterelles.

Aspect and Consistency: the product is well assorted, cut and calibrated with a variable consistency for the different types of mushrooms present. Mix of mushrooms in oil (without cream).

Storage suggestions

Store in a cool, dry place away from sources of heat; after opening place in fridge (0-4°C) and consume within a few days. The addition of oil can only protect from air oxidation and mold and it does not guarantee the safe storage of the produce once opened.

Origin and characteristics of the product

This product consists in a mix of wild mushrooms of ***exclusively European origin***. The individual mushrooms are selected, cut, processed manually, carefully mixed and then sauteed. This extremely laborious and careful processing procedure allows to obtain the best from wild mushrooms.

Why buy this product?

For the first time on the catering market, Ginos presents this interesting variant of only wild mushrooms. The high percentage of porcini and chanterelles mushrooms make this mix the perfect accompaniment for very tasty dishes, such as game, polenta, braised meat, etc. Ideal to vary recipes and create menus relying on the quality and immediate use, avoiding the long process necessary for fresh mushrooms; priceless possibility of having the product at any time of the year.

Very practical packaging in 1/1 envelope that gives the product different strengths such as:

1. Short pasteurization = Better product quality
2. Less government fluid = More drained weight
3. Easy opening = Faster service
4. Space reduction = More space available
5. Easy packaging disposal = Reduced costs
6. Long shelf life = Ready for any occasion

Concerned customers

Pizzerias, restaurants, agritourisms, trattorias, hotels and alpine huts are the primary target. Also take into account gastronomy and delis for sale in the gastronomic counter.

Ways of use

This product can be used in almost every dish; as a main ingredient for a gourmet pizza, on game and roasted meat dishes, in soufflés and pies, as a pasta dressing but above all is an ideal side dish with steaming polenta.

Chef's ideas and suggestions

Polenta and wild mushrooms mix - Lay on a steaming soft polenta some thin slices of fontina cheese, cover with the mushrooms previously sauteed in a pan with garlic and brown background. Sprinkle with chopped parsley and serve.