

## Sauteed fresh mignon chanterelle mushrooms 1/1



<b>Code:</b>	08-047		<b>Pcs./Cart:</b>	6
<b>Format:</b>	1/1	bag	<b>Portions:</b>	8/10
<b>Net Weight:</b>	600 g		<b>MPT:</b>	24 months

### Main Ingredients

**Fresh** chanterelle mushrooms **88%** (*Cantharellus cibarius*), sunflower oil, salt, pepper.

### Organoleptic characteristics

**Colour:** brown, typical of chanterelle mushrooms.

**Flavour and smell:** rich and intense, characteristic of a freshly picked mushroom.

**Aspect and Consistency:** the product is very firm and fleshy.

### 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

**Mignon chanterelle mushrooms (0,5-1,5 cm)** of **first choice** and **European origin**, processed directly at the collection site.

The **manual selection**, the caliber, the simple, genuine and sauteed recipe contribute to raising the quality of the final product that keeps the aromas and flavors of freshly picked mushrooms.

### Why buy this product?

Ginos' fresh chanterelle mushrooms are definitely a high quality product and are applying, without a doubt, to become the absolute reference product in the canning market. The use of top quality raw materials, the recipe and the adoption of a simple and effective working process, aimed at keeping intact the fragrances, make these chanterelle mushrooms a prime ingredient for quality recipes and refined dishes. We should also not forget the convenience of use and the possibility of having the product throughout 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

Restaurants, refuges, taverns, hotels and holiday farm are among the main customers to which address and propose the product. Ideal in delis for sale at the counter. Given the high quality of the product, it is advisable to turn the sale to exclusive realities that could reveal immediately curiosity and certain interest.

### Ways of use

The product is intended to be used as a side dish for meat, polenta and cheese dishes. Also ideal for risotto, pasta and soups, or as a filling for pizzas. Great for salty pastries, such as soufflé, savory cakes or appetizers.

### Chef's ideas and suggestions

**Chicken with tarragon and chanterelle mushrooms** - in a pan heat a tablespoon of olive oil, add the chicken legs and brown on both sides. Sprinkle with a little broth and then add a bunch of well washed tarragon and a little salt. Bring to boil and cook over a moderate heat for about 25 minutes.

In a separate pan, sauté the already drained chicken legs with a drop of olive oil, two cloves of garlic, chopped parsley and salt. Complete the preparation by removing the tarragon from the pan and add a little cream, finally add the mushrooms. Heat over high heat and serve well hot.