



<b>Code:</b>	03-208	Tin	<b>Pcs/Box:</b>	6
<b>Format:</b>	1/1		<b>Portions:</b>	12/15
<b>Net weight:</b>	800g		<b>MPT:</b>	36 months

### Main Ingredients

Wild mushrooms (*Boletus edulis*), sunflower oil, water, parsley, salt, onion, natural flavourings.

### Organoleptic Characteristics

**Colour:** light brown, typical of wild mushroom.

**Taste and Smell:** firm taste of mushroom, rich of aroma and perfume.

**Look and Texture:** the product is minced, excellently blended, with a creamy consistency and some pieces of wild mushroom in evidence.

### 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

This product is prepared with wild mushrooms, that are partly whipped (60%) and partly cut into pieces (40%). The recipe is simple and genuine, excellently enriched with fresh aromas and spices, in order to give the product a rich and intense perfume that also come from a percentage of dried wild mushrooms.

## Why Buy this Product?

The particularly rich and intense taste of Wild mushroom and the high number of portions that can be obtained make Ginos' "grancrema di porcini" an ideal and valuable basis. It is ideal to change the proposals of the traditional menu and to manage possible emergencies in the kitchen. It is a ready to use product that spares the long work that is necessary to obtain a seasoning with fresh pore mushrooms. It is available throughout the year. The tins with an easy opening are very practical.

## Concerned Customers

The typical customers are obviously restaurants, pizzerias, holiday farms and alpine refuges. Certainly premises like sandwich bars, fast-foods, rotisseries and producers of ravioli are valuable alternatives.

## Way to use

Ginos' "Crema di funghi porcini" is the ideal basis for the preparation of excellent mushroom soups, or as a seasoning for gnocchi, risottos and pasta. It is an excellent filling for sandwiches or soufflés and much more that the fantasy will suggest.

## Chef's Ideas and Suggestions

**Delight Rolls** – spread very thin veal slices with "grancrema di funghi porcini". Lay a slice of solidified cheese mix, roll the slices and close it with a toothpick. Cook in a pan with some butter and a twig of sage. Salt and pepper at the end of the cooking and serve with roasted potatoes.

**Pore Mushroom Tortelloni** - add breadcrumbs and parmesan cheese to the cream in order to obtain a filling for tortelloni which can be served with the truffle and cheese cream.