



Code: 08-101

Format: 3/1

Net weight: 2550g

Tin

Pcs/Box: 6

Portions: 26-28

MPT: 36 months

Main Ingredients

Fresh cultivated Champignon mushrooms (*Agaricus bisporus*), water, salt.

Organoleptic Characteristics

Colour: cream white, with more or less intense nuances.

Taste and Smell: this product is immersed in water and its smell and taste are neutral.

Look and Texture: the product is carefully cut, regularly gauged, and has small dimensions without scraps. The texture is typical of champignon mushroom, which is not fibrous at all.

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.

Nature and Characteristics of the Product

The product is processed when fresh, it is deprived of the stem, cleaned and scalded. Any proceeding phase is simple and natural at the same time and this allows to maintain the original qualities of champignon mushroom.

Why Buy this Product?

Champignons in water can substitute fresh mushrooms in any use in the kitchen as their taste and characteristics are basically identical. Furthermore, the thin cut allows to obtain an high number of portions even in the most common uses. This product is ideal to vary recipes and create menus, counting on quality and immediate practicality, which allow the customer to spare the long processing time necessary for fresh mushrooms. Furthermore, the chance of using the product all through the year is priceless.

Concerned Customers

This product can be proposed successfully to restaurants, pizzerias, taverns and holiday farms. Great alternatives are bakeries, sandwich bars, bruschetterias, and snack bars.

Way to use

Champignons can be used for any purpose, as they are or in elaborated recipes, depending on everyone's fantasy and taste. They are particularly suitable for pizzas and sauces, as a side dish to stews, and for the preparation of risottos and main courses, rich buffets and delicious hors d'oeuvres.

Chef's Ideas and Suggestions

Scallops with Mushrooms – cook scallops and remove them from the pan. Add Ginos' "fondo Bruno" and white wine to their sauce, allow to blend and add Champignons, allow to cook for about 10 minutes, put back the scallops and serve very hot. This is a tasty and inexpensive course.