



Code:	08-019		Pcs/Box:	6
Format:	1/1	Tin	Portions:	8-10
Net weight:	800g		MPT:	36 months

Main Ingredients

Wild mushrooms (*Boletus edulis*), sunflower oil, onion, flavourings, dried Wild mushrooms, garlic.

Organoleptic Characteristics

Colour: typical of Wild mushroom, light brown with a slightly lighter cream.

Taste and Smell: this product has a fragrant and intense taste, which is further enriched by the presence of regenerated dried Wild mushrooms.

Look and Texture: this product is immersed in a good quantity of Wild mushroom soft cream. The single pieces are regularly cut, without scraps cut off pieces.

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

The product includes exclusively chosen raw materials of European origin. The hand cut slices are processed with mixed frozen dried mushrooms that produce a thick and soft cream during the processing giving a rich and intense perfume to the whole.

Why Buy this Product?

The cream is the best feature and characterising element of this product. It is the cream that guarantees high performances in main courses based on pasta or rice. It is worth pointing out that the cream also allows the chef to produce refined and captivating dishes. This product is ideal to vary recipes and create menus counting on its quality and its 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. The tin is very practical thanks to its easy opening.

Concerned Customers

Restaurants, inns, pizzerias, taverns and refuges are doubtlessly the main point of reference for such a product. Nevertheless, fast-foods, wine bars and public houses make valuable alternatives.

Way to use

The high presence of cream makes "porcino a trance" the ideal product for the preparation of main courses. Egg past, in particular, perfectly matches this cream thanks to its high potential in absorbing sauce and perfume. The possibility of creating excellent pies, crespelle and omelettes makes a valuable alternative. This product is delicious on white pizza.

Chef's Ideas and Suggestions

Woodman's Tagliatelle - brown an onion and add some crumble of fresh sausage. Allow the sausage to brown, add Ginos' "porcino trifolato a tranci" a little cream, and allow egg tagliatelle to season in the pan. Serve after spreading some fresh parsley.