



Code:	08-039		Pcs/Box:	6
Format:	1/1	Tin	Portions:	10-12
Net weight:	750g		MPT:	36 months

Main Ingredients

Fresh Porcini mushrooms in slices (*Boletus Edulis*), sunflower oil, salt, garlic, pepper.

Organoleptic Characteristics

Colour: brown, typical of the Porcino mushroom but the caps have darker shades.

Taste and Smell: rich and intense, just like that of a freshly picked mushroom.

Look and Texture: the product consist in slices, carefully selected. They are firm and fleshy with an excellent consistency.

Instructions for storage

Store the tins in a cool, dry place away from sources of heat; after opening place in fridge (0-4°C) and consume them within a few days. Oil addition can only protect from air oxidation and mould formation but it does not guarantee the safe storage of the opened product.

Nature and Characteristics of the Product

First class Porcini mushrooms, **hand-selected and freshly manufactured** to get the most from these mushrooms. The manufacture is extremely easy and involves natural and genuine ingredients. After picking and careful cleaning in running water, the mushrooms are first cut in slices, seasoned with garlic and pepper and then canned with sunflower oil and a pinch of salt to maintain flavour and freshness, which are the distinguishing features of this specialty of the forest.

Why Buy this Product?

The product “Mai Visto” is certainly the “Rolls Royce” among the Porcini mushrooms products of high quality, thanks to the use of first class raw materials with excellent flavours, which will enrich any dish with their extraordinary taste. The process of sautéing without parsley is a simple and effortless process that focuses on keeping intact the flavours, making this product an ideal choice for a high-quality ingredient in refined and sophisticated dishes. Noteworthy is also its practicality, its availability during the whole year and its comfortable “easy opening” facility of the tin.

Concerned Customers

Restaurants, mountain huts, taverns, pizzerias and family restaurants are the main customers to whom this product should be offered.

It is ideal as product sold loose in delis. Considering the high quality of the product, we would also recommend selling it to exclusive enterprises, which could spark curiosity and indeed interest.

Ways to use

It is advised to use the product as side dish for meat and polenta but it is also interesting in first courses or for gourmet pizzas. All you have to do is to fry it in a frying pan with cloves of garlic, oil and freshly chopped parsley to intensify its qualities and the excellent recipe. It's amazing if roasted in a hot pan with garlic clove.

Chef's ideas and suggestions

Porcini mushrooms with Autumn flavours – Pour a few spoonfuls of oil in a frying pan and heat it, brown two cloves of garlic and remove them. Put in the pan 200/300g of veal stew and let it brown. Season it with salt and pepper, add 2 glasses of white wine and let it evaporate. Add 2 tomatoes, peeled and cut in cubes, and the “Mai Visto” Porcini mushrooms. Pour over half a glass of warm broth, which has previously been prepared, cover it and bring to boiling point. Serve very hot.