



<b>Code:</b>	08-203		<b>Pcs/Box:</b>	6
<b>Format:</b>	1/1	Tin	<b>Portions:</b>	8-10
<b>Net weight:</b>	800g		<b>MPT:</b>	36 months

### Main Ingredients

Wild mushrooms (*Boletus edulis*), sunflower oil, garlic, spices, natural aromas.

### Organoleptic Characteristics

**Colour:** dark hazel.

**Taste and Smell:** typical of Wild mushrooms, but with definitely more intense and fragrant tones, thanks to the peculiar processing they undergo.

**Look and Texture:** the product is soft and tender. It looks like a typical regenerated Wild mushroom, without necrotic or harder parts.

### 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

Dried Wild mushrooms, which are precious and rich in aromas, are regenerated in water, washed and cooked with an extremely simple but effective processing, which guarantees a top taste and flavour.

### Why Buy this Product?

This is a high level product, which has to be proposed as an exceptionally valuable seasoning for any kind of dish needing the rich and firm taste of Wild mushroom. The large number of portions that can be obtained, makes it an extremely interesting product. Little doses are enough to prepare delicious sauces or fragrant seasonings for risottos or for any kind of special dishes of any kind. 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. The tin with an easy opening is very practical.

### Concerned Customers

This product finds its natural place in restaurants, rotisseries, inns, pizzerias and high level premises.

### Way to use

Regenerated Wild mushrooms are generally used as seasonings for other mushrooms or various kinds of sauces, rich fillings and delicious preparations for which all the fragrance and taste of pore mushrooms are needed. It is excellent for “foiade”, risottos, crespellas and ravioli fillings.

### Chef's Ideas and Suggestions

**Braised Beef with Mushrooms** – cook braised beef with much cooking sauce. 10 minutes before the end of the cooking, add “Porcino dal secco” and the same quantity of cream. Allow to season. Serve braised beef in 1 cm slices with the abundant mushroom sauce you obtained.