



<b>Code:</b>	08-037		<b>Pcs/B</b>	12
<b>Format:</b>	1 1/2	Tin	<b>Portions:</b>	10-15
<b>Net weight:</b>	1450g		<b>MPT:</b>	36 months

### Main Ingredients

Brown Stew Fungus (*Pholiota mutabilis*), Straw Mushroom (*Volvaria volvacea*), Wild mushrooms (*Boletus edulis*), Wine cup mushroom (*Stropharia rugosoannulata*), Shiitake (*Lentinus edodes*) in variable proportions, sunflower oil, water, salt, onion, flavourings, garlic, pepper.

### Organoleptic Characteristics

**Colour:** light hazelnut - beige, different from mushroom to mushroom.

**Taste and Smell:** typical of mushrooms, fragrant and rich of aroma.

**Look and Texture:** the product is well assorted, cut and gauged with care with a different consistency depending on the different kinds of mushroom.

### Instructions fo Preservation

Store the bags in a cool, dry place, far from heat; after opening, put the product inside a case and keep it 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 includes first choice raw materials of European and Asian origin. Every single mushroom is rigorously selected, carefully mixed and cooked. This product is cooked in a very light way (“trifolatura”) to guarantee a 360° utilisation.

### Why Buy this Product?

The Ginos' mushrooms mix in bag package: a sure winner for convenience and quality. The bag package ensures to the product numerous strong points such as reduced dimensions, convenient tear opening, higher percentage (>80%) of drained weight. Furthermore, the bag allows a reduced pasteurization and avoids further stress to the mushroom, maintaining the original quality of the product. This product is ideal to vary recipes and to create menus counting on quality and immediate practicality, which allows the customer to spare the long processing time that is necessary for fresh mushrooms. Last but not least, the chance of using the product all through the year, thanks to the long shelf-life guaranteed by the bag, is surely noteworthy.

### Concerned Customers

Pizzerias, restaurants, snack bars, holiday farms, inns and alpine refuges are primary target. Bars, fast foods, rotisseries, sandwich bars and bruschetterias should also be taken into account.

### Way to use

This product can be used freely in any context. On pizza, or as a side dish to courses based on game, roasted meats, with polenta, as a filling for sandwiches and pies, as a seasoning for tagliatelle, risottos, and any pasta dish.

### Chef's Ideas and Suggestions

**Woodman Macaroni Gratin** – allow 100g of butter to melt in a saucepan, add 100g of white flour, a pinch of salt and some nutmeg. Toast for 2 minutes stirring continuously with a wooden spoon. Add a litre of milk and allow to boil on a low flame. Add about 500g of "al dente" cooked and drained pasta to this béchamel, and a tin of Ginos' "Dolomiti" mushrooms, and a pinch of minced parsley; put everything in a pyrex dish, add some parmesan cheese and allow to gratin in the oven for some minutes. Serve hot.