

SAUTÉED PORCINI AND MUSHROOMS IN CREAM

- ✓ 100% mushrooms in cream
- ✓ No draining needed, zero waste
- ✓ Selected mushrooms

Selected porcini mushrooms and sautéed mixed mushrooms, ready to be enjoyed. Our special recipe in cream allows you to use the entire contents with zero waste and maximum yield!



SERBOSCO



APERITIFS



20-40
SERVINGS*

FOR APPETIZING FINGER FOOD

MUSHROOMS IN CREAM ARE IDEAL FOR DELICIOUS HOT OR COLD APERITIFS AND PERFECT FOR GOURMET CANAPÉS.



FIRST COURSES



14-15
SERVINGS*

PASTA WITH A CREAMY AND ENVELOPING SAUCE

ADD THE MUSHROOMS WITH THEIR CREAM DIRECTLY TO THE PAN, TOSS WITH THE PASTA... AND THE DISH IS READY!



MAIN COURSES



12-14
SERVINGS*

ENHANCE DISHES WITH FLAVOR

SAUTÉED MUSHROOMS IN CREAM COOKED WITH MEAT ENHANCE THE DISH WITH AN INTENSE AND COMFORTING FLAVOR.

PIZZA



11-13
SERVINGS*

GOURMET PIZZA

MUSHROOMS IN CREAM ARE VERSATILE: ADDED DURING BAKING OR AS A FINAL TOPPING, THEY ALWAYS RETAIN THEIR TEXTURE AND UNIQUE FLAVOR.



BURGER



20-30
SERVINGS*

SPECIAL BURGERS

ADD THE MUSHROOMS WITH THEIR CREAM DIRECTLY INTO THE BURGER BUN, ALONG WITH THE OTHER INGREDIENTS, FOR A RICHER AND MORE IRRESISTIBLE FLAVOR.



PIADINA



20-30
SERVINGS*

IRRESISTIBLE TREATS

QUICK PREPARATION WITH ZERO WASTE, IDEAL FOR ENRICHING PIADINA AND MAKING THEM EVEN MORE FLAVORFUL. EVEN AFTER COOKING, THE MUSHROOMS REMAIN MEATY AND DELICIOUS.

DISCOVER ALL ITEMS IN THE **MUSHROOMS IN CREAM LINE**

www.serbosco.it



SAUTÉED PORCINI "GOURMET", SAUTÉED PORCINI "DELIS", SAUTÉED MUSHROOMS "DELIZIOSI", SAUTÉED MUSHROOMS "SPECIAL PIZZA", SAUTÉED MUSHROOMS "BAITA", SAUTÉED MUSHROOMS "MONTANARO", SAUTÉED MUSHROOMS "GRANMISTO".

*PRODUCT REFERENCE DOSES REFER TO A 1/1 CAN. CONSUMPTION VARIES DEPENDING ON USAGE.