

SAUTÉED MIXED MUSHROOMS

- ✓ The finest selected forest mixture
- ✓ Special Serbosco recipe
- ✓ Ready to use and suitable for any preparation

Prepared according to tradition, our mixed sautéed mushrooms release all their fragrance and rich, full-bodied flavor. Ideal for giving character to every dish.



SERBOSCO



APERITIFS



20-40
SERVINGS*

REFINED PREPARATIONS

WITH SAUTÉED MIXED MUSHROOMS, YOU CAN CREATE TARTLETS AND DELICIOUS APPETIZERS WITH AN INVITING TASTE. READY TO SERVE, THEY ARE ALSO IDEAL FOR QUICK PREPARATIONS.



FIRST COURSES



14-15
SERVINGS*

SIMPLE GOODNESS

TO PREPARE A TASTY MAIN COURSE IN JUST A FEW MINUTES, DRAIN THE MUSHROOMS AND SAUTÉ THEM IN A PAN, THEN COMPLETE THE RECIPE WITH HERBS AND FRESH INGREDIENTS.



MAIN COURSES



12-14
SERVINGS*

ENHANCE THE FLAVOR

MIXED MUSHROOMS ARE THE PERFECT PAIRING FOR GREAT MEAT CLASSICS: ROASTS, GOULASH, STEWS, AND MORE.



SIDE DISHES



6-8
SERVINGS*

READY TO ENJOY

THE SERBOSCO SELECTION OF MIXED MUSHROOMS ALWAYS GUARANTEES TOP QUALITY FOR FLAVORFUL AND WHOLESOME SIDE DISHES. READY TO ENJOY, IDEAL SERVED WITH POLENTA AND CHEESES.



PIZZA



11-13
SERVINGS*

A TOUCH OF FLAVOR

OUR VARIETY OF MIXED MUSHROOMS IS THE IDEAL INGREDIENT TO ENRICH ANY PIZZA, FROM RUSTIC OPTIONS TO MODERN CREATIONS.



PIADINA



25-30
SERVINGS*

TASTY SNACKS

FLAVORFUL PIADINA, BRUSCHETTA, AND SANDWICHES READY IN MINUTES. SAUTÉED MIXED MUSHROOMS MAINTAIN THEIR MEATY TEXTURE AND RICH FLAVOR FOR A CONSISTENTLY PERFECT RESULT.

DISCOVER ALL ITEMS IN THE SAUTÉED MIXED MUSHROOM LINE

www.serbosco.it



SAUTÉED MUSHROOMS "FANTASIA DI FUNGHI", SAUTÉED MUSHROOMS "MISTO BOSCO TRIFOLATO", SAUTÉED MUSHROOMS "BONTÀ DI BOSCO", SAUTÉED MUSHROOMS "BOSCO PIZZA", SAUTÉED MUSHROOMS "TRIS DI BOSCO", SAUTÉED MUSHROOMS "SPECIALCHEF", SAUTÉED MUSHROOMS "MALGARO", SAUTÉED MUSHROOMS "DEL MASO", SAUTÉED MUSHROOMS "VALBUONA", SAUTÉED MUSHROOMS "MAXIFETTA".

*REFERENCE DOSES OF DRAINED PRODUCT BASED ON A 1/1 CAN. CONSUMPTION VARIES DEPENDING ON USAGE.