UNSEASONED PORCINI AND CHANTERELLE MUSHROOMS

- **Mushrooms to be always kept in the pantry**
- **Versatile and tasty for any preparation**
- **Excellent shelf life, guaranteed freshness**

NO MSG ADDED

GLUTEN FREE

Selected unseasoned porcini and chanterelle mushrooms, a guarantee of authentic taste and maximum yield in the kitchen. Drained, rinsed, and sautéed in a pan with herbs and spices, they are ideal for delicious first courses, main dishes, and side dishes.

APERITIFS

20-40 SERVINGS*

REFINED TASTE

CREATE TASTY AND RICH APPETIZERS WITH UNSEASONED PORCINI AND CHANTERELLES, SELECTED TO ENSURE QUALITY AND AUTHENTIC FLAVOR, ALSO PERFECT FOR BAKED DISHES.

SIDE DISHES

4-5 SERVINGS*

SIMPLE AND TASTY

THESE MUSHROOMS RELEASE ALL THEIR FLAVOR IN SIDE DISHES, MAKING THEM PERFECT TO ACCOMPANY CHEESES, MEATS, CURED MEATS, AND OTHER PREPARATIONS WITH TASTE AND SIMPLICITY.

FIRST COURSES

14-15 SERVINGS*

RICH FLAVOR

THEY PAIR PERFECTLY WITH PASTA AND ARE IDEAL FOR ENRICHING AND GARNISHING DISHES. CHANTERELLES AND PORCINI BRING AN AUTHENTIC FOREST TASTE.

MAIN COURSES

14-15 SERVINGS*

A TOUCH OF CREATIVITY

PORCINI ARE PERFECT FOR ACCOMPANYING GRILLED MEATS AND STEWS, WHILE CHANTERELLES AND FISH LEND THEMSELVES TO ORIGINAL "SURF AND TURF" PREPARATIONS.

DISCOVER ALL ITEMS IN THE **UNSEASONED MUSHROOM**

UNSEASONED PORCINI MUSHROOMS, CHANTERELLE MUSHROOMS

www.serbosco.it

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