

PORCINI AND SAUTÉED MUSHROOMS

- ✓ 100% selected mushrooms
- ✓ Special Serbosco's recipe
- ✓ Versatile for all preparations

The traditional sautéed preparation highlights all the authentic flavor of the mushrooms. Perfect for first courses, pasta, and risotto, or as a refined side dish for meat and fish, with all the genuine taste of the woods.



SERBOSCO



APERITIFS



20-40
SERVINGS*

CREATIVE PREPARATIONS

SAUTÉED MUSHROOMS READY TO ENJOY, IDEAL FOR TASTY APPETIZERS, ALSO PERFECT ON BRUSCHETTA OR FINGER FOODS.



FIRST COURSES



14-15
SERVINGS*

GOURMET RISOTTO

CHOOSE OUR READY-TO-USE SELECTED SAUTÉED MUSHROOMS; THEY REDUCE PREPARATION TIMES WITHOUT COMPROMISING ON FLAVOR. IRRESISTIBLE TASTE AND FLAVOR.



MAIN COURSES



12-14
SERVINGS*

AUTHENTIC GOODNESS

PAIRED WITH MEAT, SAUTÉED MUSHROOMS ENRICH YOUR DISH WITH FLAVOR. EXCELLENT ALSO AS A SIDE DISH WITH A GENUINE TASTE.



PIZZA



11-13
SERVINGS*

CREATIVE PIZZA

OUR SAUTÉED MUSHROOMS ARE READY TO ENHANCE EVERY PIZZA WITH FLAVOR. PERFECT BOTH DURING COOKING AND ADDED AT THE END OF PREPARATION, THEY ELEVATE EVERY COMBINATION.



BURGER



20-30
SERVINGS*

IRRESISTIBLE SANDWICHES

ENRICH THE SANDWICH WITH DELICIOUS SLICED PORCINI MUSHROOMS TO PAIR WITH OTHER INGREDIENTS FOR AN EVEN MORE INTENSE AND ENVELOPING FLAVOR.



SANDWICHES



20-30
SERVINGS*

BAR PREPARATIONS

PRACTICAL AND READY TO USE, SAUTÉED MUSHROOMS ARE IDEAL FOR FILLING CLUB SANDWICHES AND PIADINA. THANKS TO THEIR RICH TASTE, THEY MAKE EVERY PREPARATION EVEN MORE INVITING.

DISCOVER ALL ITEMS IN THE **PORCINI AND MUSHROOMS**

www.serbosco.it



"DOLI" SAUTÉED PORCINI, "JOLLY" SAUTÉED PORCINI, "EXTRA" SAUTÉED PORCINI, "SUPEREXTRA" SAUTÉED PORCINI, SAUTÉED NAMEKO MUSHROOMS

*REFERENCE DOSES OF DRAINED PRODUCT BASED ON A 1/1 CAN. CONSUMPTION VARIES ACCORDING TO USE.