



prontofresco



CHAMPIGNON PUREE WITH BLACK TRUFFLE

CREMA DI CHAMPIGNONS E TARTUFO (CODE 6363)



IDEAL FOR:



Pizza



Bruschetta



Pasta



Risotto

Ingredients:

Cultivated field mushrooms (*Agaricus bisporum*) (80% min), sunflower seed oil, wheat flour, black truffle (*Tuber Aestivum* 1.5% min, *Tuber melanosporum* 0.1% min), salt, flavouring, sugar, garlic, pepper, yeast extract, antioxidant: L-ascorbic acid.

PORK FILLET WITH TRUFFLE



PREPARATION:

Dust fillet with flour and sauté.
Add salt, champignon and truffle cream just before serving and cook for a few seconds.

INGREDIENTS: (FOR 1 PERSON)

	QUANTITY (G.)	SERVINGS/CAN
Pork fillet	150	
"Prontofresco" Champignons and truffle cream (code 6363)	15	27
Sliced bread	1	
Potatoes		
Oil, salt, pepper, rosemary		

BRUSCHETTA WITH MUSHROOM AND TRUFFLE:



INGREDIENTS: FOR 1 PERSON

	QUANTITY (G.)	SERVINGS/CAN
Slice of bread	1 slice	
"Prontofresco" 4 cheese cream (code 6028)	20	40
"Prontofresco" Porcini & Porcinelli (code 6219)	30	26
"Prontofresco" Champignon Puree with Black Truffles (code 6363)	40	10
Mozzarella cheese	50	
Fresh Basil		

RISOTTO WITH BLACK TRUFFLE CREAM AND FUNGHI AND FUNGHI



PREPARATION:

Sauté the finely chopped shallots with butter. When golden brown, add the Rice and keep adding small quantities of boiling stock made with Brodo delicato and 1 liter of water. When the Rice is "al dente" and not dry, about 3 minutes before cooking is completed, remove from heat. Stir in the remaining butter, the Parmesan cheese, the funghi and funghi and the Champignon and truffle cream, mix well and let stand for a few moments before serving. The risotto should be very fluid and creamy, i.e. «all'onda». Garnish the dish with fine slivers of truffle.

INGREDIENTS: (FOR 4 PERSONS)

	QUANTITY (G.)	SERVINGS/CAN
Riso	300	
"Prontofresco" Champignon puree with Black truffles (Code 6363)	80	5
"Prontofresco" stock Brodo delicato (Code 79)	20	35
"Prontofresco" Funghi and Funghi (Code 6081)	30	26
Grated Parmesan cheese		
Shallot butter, salt		

...PRONTOFRESCO PUREE PORTFOLIO:

- Asparagus puree
6053 - tuttasparaggi
- Pumpkin puree
6252 - crema di zucca
- Porcini puree
6044 - tuttoporcini
- Four-cheese cream
6028 - crema ai 4 formaggi
- Five-cheese cream
6227 - crema ai 5 formaggi
- Black olives pesto
6075 - tuttolive
- Green olives pesto
6370 - crema di olive verdi mediterranea
- Sun-dried tomatoes pesto
6283 - crema mediterranea ai pomodori essiccati
- Red and yellow peppers pesto
6343 - crema mediterranea ai peperoni
- Scampi puree
6072 - crema di scampi
- Smoked salmon puree
6071 - crema di salmone affumicato
- Tuna puree
6043 - crema di tonno
- Shrimps puree
6337 - crema di gamberetti
- Cheese and black truffles cream
6090 - crema di formaggio e tartufo nero
- Porcini puree with white truffles
6082 - crema di porcini al tartufo
- Champignon puree with black truffles
6363 - crema di champignons e tartufi
- Italian red chicory puree
6226 - Tuttoradicchio
- Broccoli puree
6391 - Tuttobroccoli

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