

Culinary

SPECIALITIES





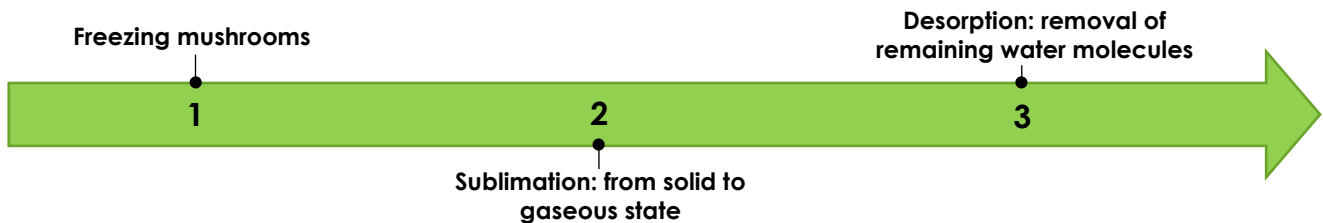
The MUSHROOMS

(FREEZE-DRIED)



FREEZE-DRYING

Process



Freeze-drying consists of removing the water from the product by the sublimation process. The product goes from frozen to dried, without passing through the liquid state. The water is eliminated in the form of steam in a vacuum environment.

1.5 TIMES YIELD EFFICIENT THAN A DRY MUSHROOM



Freeze-dried porcini



Freeze-dried chanterelles



Freeze-dried morels



Freeze-dried wild mushrooms mix



100 g dried porcini

- Rehydration: 30 min
- 20 servings



100 g freeze-dried porcini

- Rehydration: 30 sec
- 30 servings

The benefits

Ready to use,
instant rehydration

Long shelf life

More than 95% of water
extracted

Optimal preservation of
organooleptic qualities



The mushroom in its purest form!

Instructions for use:

Rehydrate the freeze-dried mushrooms in lukewarm water or milk for 30 seconds. Press to remove the excess water. Brown them in a pan for a few minutes. They are now ready to be cooked according to the chosen recipe.



The MUST-HAVES

(COOKING SOLUTION)



100% NATURAL



Porcini juice



Chanterelle juice



Morel juice



Mushrooms juices

Description: ready-to-use mushroom decoction. The juices have a light and subtle taste and are very versatile.

Available juices:

- Porcini
- Chanterelle
- Morel

Coulis

Description: a concentrate of flavours to be diluted in all preparations. Our coulis can be used in a wide range of recipes.

Available coulis:

- Wild mushrooms
- Porcini

100% NATURAL



Wild mushrooms coulis



Porcini coulis



100% NATURAL



Mushrooms and porcini duxelle



Duxelles

Description: a mixture of finely chopped mushrooms cooked with onions. A subtle combination that will bring taste and texture to your dishes.

Available duxelles:

- Mushrooms and porcini duxelle
- Bespoke recipe (upon request)

Instructions for use:

- **Mushroom juice:** use for all shallow poaching (braised endives, fish) or for dishes that need longer boil (pasta, rice, vegetables). Ideal for making risotto or bringing extra taste to juices (blanquette, sauce).
- **Coulis:** to be incorporated to your preparations (from 5% to 12% depending on desired taste intensity). Ideal for preparing veloutés, sauces, stuffings, béchamel, risottos, pasta, mashed potatoes, and marinades.
- **Duxelle:** to be used as stuffings (vegetables, fish, meat, pasta: cannelloni), in soups, mashed potatoes, béchamel or sauces. Can also be used as pasta topping, and for making quiches, pizzas and verrines.



The TRUFFLES

(CANNED)



Whole Asian truffles



Peelings Asian truffles



Whole Asian truffles

Asian truffles

(Tuber indicum)

Description: whole or peelings, this truffle from the Himalayan foothills has a firm texture and subtle aromas.

Available categories:

- Whole 300 g
- Peelings 300 g
- Whole 25 g

Summer truffles

(Tuber aestivum)

Description: summer truffles also called sun truffles have delicate flavors of woodland and hazelnut.

Available category:

- Slices 200 g



White summer truffle slices

Instructions for use:

- **The Asian truffle:** ideal in stuffings, terrines, salads or with pasta. It goes perfectly with our truffle oils.
- **The summer truffle:** it can be served with fish, pasta, or omelettes. It enhances carpaccios and accompanies a piece of beef. Ideal on toast as an aperitif with a drizzle of our truffle oils.



Truffle **BASED SPECIALITIES**

(OILS)



Olive oil with black truffle

Description: a combination of extra virgin olive oil and black truffle (*Tuber indicum*). It is very characteristic fruity flavour will add taste to all your dishes through complex and refined notes.

Black truffle flavored olive oil

THESE EXTRA VIRGIN OLIVE OILS COME FROM THE ARBEQUINA VARIETY OF OLIVES, GROWN IN THE HEART OF CATALONIA (LERIDA - SPAIN). THEY HAVE A SWEET, FRUITY AND BITTERNESS-FREE TASTE.

Olive oil with white truffle

Description: a combination of extra virgin olive oil and white truffle (*Tuber indicum*). Its sweet and fragrant flavour will bring a certain finesse to all your dishes through notes that are both intense and subtle.



White truffle flavored olive oil

Instructions for use:

A few drops of truffle olive oil are all it takes to add flavour to your dishes. These white or black truffle flavored olive oil will give your recipes an extraordinary taste and a unique flavour. Although our oils have a large range of application, they are ideal for salads, risottos and pastas.



Truffle **BASED SPECIALITIES**

(SAUCE)



Tartufata

Our Tartufata sauce is a culinary preparation made with white mushrooms and summer truffles. A delicious sauce prepared with the finest ingredients. Ready to use, the Tartufata will subtly flavoured all your preparations.

The benefits

A unique combination
of ingredients

Convenient and
ready to use



Long shelf life

Easy to use

Instructions for use:

Our Tartufata is ideal as a sauce with pasta or rice (risottos), stuffing (ravioli, white meats), base for preparations (pizzas, tapenades, marinades, béchamel), salad dressings, toasts and bruschettas, on steamed vegetables and fish and with scrambled eggs.

YOUR CONTACT

Anaïs TARDIEU: +33.4.71.77.70.71 / anais@borde.fr

