

# MUSHROOM SAUCE

Code: 2057

This is my take on Mushroom sauce that pairs perfectly with poultry. Strong and full bodied, prepared with porcini and button mushrooms, white wine, veal and beef glace and pure cream for a little bit of indulgence.

*Bon appetit*



## Primary Use



## Secondary Use



## Recipe suggestions:

- \* Stroganoff
- \* Pasta bake
- \* Spinach and feta stuffed chicken
- \* Mushroom risotto
- \* Ham and mushroom vol au vent
- \* Pork cutlets
- \* Chicken and sage tagliantelle

No added sugar, preservatives or additives

Gluten Free

Units per carton: 6 (1kg each)

Shelf life: 120 days

Allergen Statement: Contains milk

Storage instructions: Refrigerate at or below 5C

**INGREDIENTS:** Beef Stock [Australian beef bones & meat, water, onions, carrots, celery, onion paste, tomato paste, herbs and spices], Mushrooms (11%), Onion, Pure Cream (milk, 35% milk fat), Full cream milk (milk), Tapioca Flour, Canola Oil, White Wine, Butter (milk), Porcini Mushroom (<1%), Salt, Garlic, Yeast Extract, Pepper.

*NUTRITION INFORMATION*

Servings per pack 16.6

Serving size 60g

	Average Qty per serve		Average qty per 100g	
Energy	290	kJ	484	kJ
Protein	1.6	g	2.6	g
Fat, total	4.6	g	7.7	g
Saturated	2.1	g	3.5	g
Carbohydrate	5.1	g	8.4	g
Sugars	1.1	g	1.8	g
Sodium	220	mg	367	mg
Dietary Fibre	0.3	g	0.4	g



Chicken & sage tagliantelle with mushrooms