



Our ranges

# COOKING SOLUTIONS



Maison Borde offers you a range of **ready-to-use culinary aids** based around mushrooms. Ingredients specially designed for **chefs**. "Fumet" mushroom juices, coulis, duxelles, tartufata sauce - these products are **easy to use** and make for an **inventive, tasty cuisine**.



**MAISON BORDE, EXPERT IN WILD MUSHROOMS SINCE 1920**





## PROCESS

Our culinary aids are real concentrate flavours.

Use them directly in all your preparations.

Professional ingredients for gourmets.

## READY TO USE PRODUCTS

**“Fumet” mushroom juices** are made from decoctions of dried mushrooms. A decoction is a method of extracting the active ingredients and aromas from a preparation by dissolving them in boiling water. These products were developed by Philippe Brun, chef at the Michelin-starred Haut-Allier restaurant in Alleyras, Haute-Loire (43).

The **coulis**, made from over 90% wild mushrooms, really concentrate flavours.

**Duxelles** are the result of finely chopped mushrooms cooked with small onions and sunflower oil.

**Tartufata sauce** is a culinary preparation made with button mushrooms, black trumpets and white summer truffles. A delicious sauce made with the finest ingredients.

## TAILOR-MADE SOLUTIONS

- Customised recipes
- Specific origins can be sourced

## BENEFITS

- Free from additives and preservatives
- Ready to use
- Intense mushroom flavours
- Preserved organoleptic qualities (taste and aroma)
- Economical: aseptic pouch and resealable cap
- Long shelf life (24 months)

## JUICES APPLICATIONS (4 SERVINGS)

- Porcini risotto:  
750 ml of porcini juice
- Butternut/pumpkin velouté with morels:  
750 ml of morel juice
- Chanterelles, poached egg and broth:  
750 ml of chanterelle juice
- Jelly egg with morels:  
500 ml of morel juice



# AVAILABLE PRODUCTS

---



## Mushroom fumet juices

- Porcini fumet
- Chanterelle fumet
- Morel fumet



## Coulis

- Porcini coulis
- Wild mushroom coulis



## Duxelle

- Mushrooms and porcini duxelle



## Sauce

- « Tartufata » sauce



WWW.BORDE.EN

**+ INFOS**

**Robin Vidal:**  
**robin@borde.fr**  
**+33 6 75 04 43 65**

750 g doypack



---

## AVAILABLE SIZES