



Our ranges COOKING SOLUTIONS



Maison Borde offers you a range of **ready-to-use culinary aids** based around mushrooms. Ingredients for **food industry professionals**. "Fumet" mushroom juices, coulis, duxelles, tartufata sauce - these products are **easy to use** and make for **many preparations**.



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

- \cdot Free from additives and
- preservatives
- \cdot 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
- <u>Butternut/pumpkin velouté</u> with morels:
- 750 ml of morel juice
- <u>Chanterelles, poached egg</u> and broth:
- 750 ml of chanterelle juice
- ·Jelly egg with morels:
- 500 ml of morel juice

AVAILABLE PRODUCTS



- Porcini fumet
- \cdot Chanterelle fumet
- \cdot Morel fumet



- Porcini coulis
- \cdot Wild mushroom coulis



Mushrooms and porcini duxelle



• « Tartufata » sauce



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