



— PORCINI MUSHROOMS AND DELICACIES SINCE 1901 —

PEASANT
GIRL MEANS
GHOTTO
GALFRÈ!



The symbol of the peasant girl is sovereign on all packages of our specialities: discover its origin and importance for Ghiotto Galfrè!

Our Company is located in a small village surrounded by Piedmontese hills, in a place where the tradition of picking up, treating and conserving porcini mushrooms with natural methods has been carried on for centuries. Our logo shows a peasant girl who picks up mushrooms with Mount Monviso on the background, metaphor of our respect for raw materials and our roots strongly plunged in the ground. This historical brand has been prudently refreshed over the decades and is still the nucleus of our packaging, preserving continuity and guaranteeing quality.

OUR HISTORY



The valid contribution of all six Lorenzo and Felicità's children brought to a rapid business growth, and it did not take long for the "sacred book" of the Company to be drafted, guarding all secrets and recipes for the preparation and conservation of delicious starters and precious mushrooms. The picture shows some employees cleaning up fresh porcini mushrooms.



WATCH THE VIDEO ▶



1901

The founder, **Lorenzo Galfré**, was a mushroom trader who understood the value of this natural resource and, together with his wife **Felicità**, started "coating" them with oil in glass jars (called "burnie" in the local dialect), and making them edible throughout the year. The first customers came from elitarian shops and restaurants of the capital city Turin.



1950

The logistics improved quickly during the second post-war period, when the first trucks for products transportation, branded with old logos, joined the Company.



1995

Cuneo Industrial Union rewarded our Company as founding member. In the picture Mario Galfré with his wife Maddalena.



2012

The Company was rewarded by the President of Cuneo Chamber of Commerce with the valuable title of "Italian Historical Enterprise". The manufacture of Galfré's delicacies, preserving traditional processing to guarantee quality and authenticity, has never moved from the village of Barge.

QUALITY FIRST! TODAY, JUST LIKE YESTERDAY.

At our premises in Barge we continue selecting and using the most genuine ingredients, respecting traditional recipes.

This is Ghiotto Galfrè at present times: tradition, research, respect and sustainability. We keep on manufacturing our delicacies here in the foothills of Mount Monviso, just like a century ago, respecting our traditional recipes. Our porcini mushrooms selection, cleaning and

finalization process is exclusively handmade and brings a special touch which makes our products really unique. Some jewels are particularly appreciated by our habitués, for example anchovies with sauce, made exactly like a hundred years ago. Ghiotto Galfrè is much more than a gluttony catalogue: it's good feelings and pleasure to share with others, it's a tasty glance ahead with the same level of care and attention to the past, where the "good old things" come from.



BEST RAW MATERIALS, ARTISANAL PRODUCTION, TASTY DELICACIES PREPARED LIKE IT USED TO BE

We care about choosing the best raw materials and top quality ingredients to produce our delicacies.

Italian tomatoes, Ligurian rosemary and our oak barrel aged wine vinegar to guarantee

long conservation are the pillars of our appetizers sauce. Every single component, carrying all the characteristics of its homeland, is selected with the utmost care: flavourings, vegetables, seasoning must fulfil strict requirements to become part of Ghiotto Galfrè's unmistakable palette.



◀ WATCH THE VIDEO

WHOLE PORCINI MUSHROOMS IN OLIVE OIL



Only the finest porcini mushrooms will fall into our special “oil marinade”: we check them one by one before cleaning them up, scalding with vinegar according to the oldest Piedmontese tradition and placing them into the glass jars.

Each mushroom jar is prepared with wise artisanal skills and meticulous attention, exalting the porcini varieties we choose and which constitute the different colours you will find in a jar: the brown-reddish *Boletus Pinicola*, the autumnal *Boletus Edulis*, the dark brown *Boletus Aereus*.

All formats available on page. 34



SLICED PORCINI MUSHROOMS IN OLIVE OIL



All formats available on page. 35

Our sliced porcini mushrooms in olive oil undergo a quite long manual selection process, designed to pull out the most precious parts of each mushroom without losing fragrance and consistency, as well as the vivid colours.

Our sliced porcini mushrooms in olive oil are placed manually into glass jars, transparent containers exalting the harmonious variety of colours. Succulent and good-looking!



ARTICHOKES IN OLIVE OIL



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We select and put into olive oil whole tasty and tender Italian artichokes without any artificial food dyes or preservatives: a dedicated pasteurization is the only process they go through.

Following the typical Piedmontese tradition, artichokes are scalded in water and vinegar in order to maintain their natural taste and aroma: it's Grandma's homemade!



GHIOTTO GALFRÈ 1901



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Our product range "Ghiotto Galfrè 1901" was designed as a tribute to our peasant girl, symbol of Galfrè brand from the very beginning.

The artisanal processing of the best raw materials combined with the retro-style of this line of products gives the perfect match of tradition and modernity: "Ghiotto Galfrè 1901" includes among other specialities porcini mushrooms in olive oil, small artichokes, straw mushrooms, pickled vegetables in sweet and sour sauce as crowning glory of the local cuisine.



DRIED PORCINI MUSHROOMS



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Genuine dried porcini mushrooms don't lose their flavour. A dedicated thermal treatment preventing micro-organisms formation, together with the traditional processing and packaging, are our long-term choice to avoid chemical additives and maintain mushrooms organoleptic properties.

Different package sizes for different recipes and easy use: simply rehydrate them to recover the natural taste and meaty consistency.



STARTERS AND SPECIALTIES



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Piedmontese gastronomic culture is characterized by an impressive production and love for appetizers.

Our Ghiotto is the fortunate combination of the most precious tuna slices and top quality porcini mushrooms, which we soak in a typical tomato sauce flavoured with fresh rosemary, natural aromas and some barrel aged red wine vinegar.

PO is our ultimate appetizer with mixed vegetables and yellowfin tuna in our legendary red sauce, whose unique tasty recipe has never changed since 1901.

We recommend this gourmand dish as a light but complete main course.



APPETIZERS IN GLASS JARS



An ancient rural tradition suggested the curious combination of yellowfin tuna with vegetables, mushrooms, small artichokes and the typical tomato sauce we produce: a miraculous intuition!

Glass jars conservation is first of all an added value to enhance the high quality of our raw materials and the transparent culinary art of processing them, but it's also a handy format to pile them easily in a corner, ready to open and eat.

This classical recipe is a perfect low-calories, complete main dish.



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ANCHOVY FILLETS IN SAUCE



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Southern and Northern Italy have blended together in a small yellow tin, for which we select the best anchovy fillets from Sicily to dip in a typical tasty sauce. Anchovies are boned and rolled up manually at our premises in Barge.

The vintage savour given by the strict elaboration of top quality seaside and mountain primal resources has been preserved as a secret from our family since the very beginning of the last century: it's an evergreen for the finest palates.



CONDIMENTS AND SIDE DISHES



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Our gluten free condiments are made of high quality ingredients, just like homemade.

Porcini mushrooms and Italian tomatoes merge into our CondiGhiotto as ideal condiment for first courses and meat stew, while TuttoFunghi is the appropriate mixture of assorted and sautéed mushrooms to melt in exquisite risotti, crispy vol-au-vent shells and lots of other recipes.

They will bring you to an emotional and glutton step back into the past.



CRÈMES



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An appreciated newcomer among our products: delicious gluten free crèmes ready to be used.

We produce them without thickeners and dyes to keep the simple and genuine taste of raw materials, and we bake them slowly to maintain and appreciate the original colors as well as the good old taste.

Easy to spread, fresh, appetizing.



FOOD SERVICE



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We created a dedicated line for foodservice professionals like restaurants, delicatessen stores, gourmet boutiques and all attentive merchants who want to amaze customers with the most precious savours of the Italian cuisine.

First choice ingredients, scrupulous packaging and authentic traditional aroma guarantee for excellent quality stored in bigger containers: it's simply our idea of deliciousness on a larger scale!



GIFT BOX



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Choosing a Ghiotto Galfrè elegant gift box is the way to surprise with true tastiness, first quality and originality.

Ghiotto Galfrè diverse assortment has been designed to offer the most appreciated delicacies for a real gourmet experience, which is possible through a meticulous selection of every ingredient and lots of affection for the worldwide famous Italian culinary tradition.



WHOLE PORCINI MUSHROOMS IN OLIVE OIL



Whole porcini mushrooms
g. 190
(Packing jars: 06)
Cod. 80087977



Whole porcini mushrooms
g. 290
Jar
(Packing jars: 06)
Cod. 80088059



Whole porcini mushrooms
g. 530 Orcio jar
(Packing jars: 06)
Cod. 8001535436113



Whole porcini mushrooms
kg. 1 Orcio jar
(Packing jars: 06)
Cod. 8001535436038



Whole porcini mushrooms
kg. 1,6 Orcio jar
(Packing jars: 02)
Cod. 8001535436205



Whole porcini mushrooms
kg. 3 Orcio jar
(Packing jars: 02)
Cod. 8001535106092



Whole porcini mushrooms
kg. 4 Amphora jar
(Packing jars: 02)
Cod. 80088295

SLICED PORCINI MUSHROOMS IN OLIVE OIL



Sliced porcini mushrooms
g. 190
(Packing jars: 06)
Cod. 80088226



Sliced porcini mushrooms
g. 290
(Packing jars: 12)
Cod. 80087922



Sliced porcini mushrooms
g. 190
"gusto delicato"
(without vinegar)
(Packing jars: 06)
Cod. 80088332



Sliced porcini mushrooms
g. 190
Buoni Sapori
(Packing jars: 12)
Cod. 8001535106153



Sliced porcini mushrooms
g. 290
Jar
(Packing jars: 06)
Cod. 8001535400046



Sliced porcini mushrooms
g. 530 Orcio jar
(Packing jars: 06)
Cod. 8001535436076



Sliced porcini mushrooms
kg. 1 Orcio jar
(Packing jars: 06)
Cod. 8001535200066



Sliced porcini mushrooms
kg. 1,6 Orcio jar
(Packing jars: 02)
Cod. 8001535436120



Sliced porcini mushrooms
kg. 3 Orcio jar
(Packing jars: 02)
Cod. 8001535106085



Sliced porcini mushrooms
kg. 4 Amphora jar
(Packing jars: 02)
Cod. 80088035

ARTICHOKES IN OLIVE OIL



Whole artichokes in olive oil
g. 190
(Packing jars: 06)

Cod. 80088103



Whole artichokes in olive oil
g. 290 Jar
(Packing jars: 06)

Cod. 8001535410038



Whole artichokes in olive oil
g. 530 Orcio jar
(Packing jars: 06)

Cod. 80088202



Whole artichokes in olive oil
kg. 3 Orcio jar
(Packing jars: 02)

Cod. 8001535206112

GHIOTTO GALFRÉ 1901



Sliced porcini mushrooms in olive oil
g. 190
(Packing jars: 06)

Cod. 8001535436281



Giardiniera, pickled vegetables in sweet and sour sauce
g. 190
(Packing jars: 06)

Cod. 8001535436311



Nameko and moss mushrooms
g. 190
(Packing jars: 06)

Cod. 8001535436892



Whole artichokes in olive oil
g. 190
(Packing jars: 06)

Cod. 8001535436304



Giardiniera, pickled vegetables in sweet and sour sauce
g. 280
(Packing jars: 06)

Cod. 8001535436328

DRIED PORCINI MUSHROOMS



Dried porcini mushrooms
"speciale" envelope
g. 10
(Wrap packaging: 12)

Cod. 80088028



Dried porcini mushrooms
"speciale" Bag
g. 50
(Wrap packaging: 12)

Cod. 8001535400015



Dried porcini mushrooms
"speciale" boat-shaped
g. 20
(Wrap packaging: 15)

Cod. 80088233



Dried porcini mushrooms "speciale"
colonna jar
g. 30
(Packing jars: 12)

Cod. 80087946



Dried porcini mushrooms
Luxury box
"extra" g. 100
(Wrap packaging: 15)

Cod. 80088165



Dried porcini mushrooms
"speciale" Bag
g. 20
(Wrap packaging: 20)

Cod. 8001535436335



Dried porcini mushrooms
"speciale" Golden box
g. 100
(Wrap packaging: 24)

Cod. 8001535436069



Dried porcini mushrooms
Mushroom-shaped jar
"speciale" g. 30 / g. 60
(Packing jars: 06)

Cod. 8001535400022



Dried porcini mushrooms
"speciale" Bag
g. 100
(Wrap packaging: 15)

Cod. 8001535106061



Dried porcini mushrooms
Grandi Auguri pouch
"speciale"
g. 50
(Wrap packaging: 15)

Cod. 8001535400060



Dried porcini bags in display

STARTERS AND SPECIALTIES



Ghiotto, tuna fish with porcini mushrooms
g. 80
(Packaging pieces: 06)

Cod. 80087861



Ghiotto, tuna fish with porcini mushrooms
g. 160
(Packaging pieces: 12)

Cod. 80087878



Ghiotto, tuna fish with porcini mushrooms
g. 300
(Packaging pieces: 06)

Cod. 8001535100038



Antipasto PO, Mixed vegetables with tuna fish
g. 80
(Packaging pieces: 12)

Cod. 80087847



Antipasto PO, Mixed vegetables with tuna fish
g. 160
(Packaging pieces: 12)

Cod. 80087854



Antipasto PO, Mixed vegetables with tuna fish
g. 300
(Packaging pieces: 06)

Cod. 8001535106108



Vegetables and tuna in sweet and sour sauce
g. 160
(Packing jars: 12)

Cod. 8001535436885



Artichokes with tuna fish
g. 160
(Packaging pieces: 12)

Cod. 80088349



Monviso, Tuna fish with porcini mushrooms
g. 160
(Packaging pieces: 12)

Cod. 80087984



Legumes and tuna in sweet and sour sauce
g. 160
(Packaging jars: 12)

Cod. 8001535436915



Antipasto Ricco
g. 215
(Packing jars: 06)

Cod. 80087885



Artichokes and tuna fish
g. 215
(Packing jars: 06)

Cod. 80088066



Tuna fish and mixed mushrooms
g. 215
(Packaging jars: 06)

Cod. 80088189



Anchovy fillets
g. 50
(Packaging pieces: 10)

Cod. 80087960

CONDIMENTS AND SIDE DISHES



Sautéed porcini mushrooms
g. 120
(Packing jars: 06)

Cod. 80088356



CondiGhiotto
Tomato sauce with sliced porcini
g. 180
(Packing jars: 12)

Cod. 80088080



SuperPasta
Tomato sauce with sliced porcini
g. 180
(Packing jars: 12)

Cod. 80088080



Tuttofunghi Sautéed mushrooms
g. 180
(Packing jars: 12)

Cod. 80088127



Peppers and tuna fish cream
g. 140
(Packing jars: 06)

Cod. 80087809



Olives and tuna fish cream
g. 140
(Packing jars: 06)

Cod. 80087816



Porcini mushrooms cream
g. 140
(Packing jars: 06)

Cod. 80087823



Porcini mushrooms cream
g. 140 in gift box
(Packing jars: 09)

Cod. 8001535200059



Tunafish and anchovies
g. 140
(Packing jars: 06)

Cod. 80088318



Artichokes cream
g. 140
(Packing jars: 06)

Cod. 80088257

FOOD SERVICE



Porcini mushrooms in vinegar tin Bulè
kg. 2.5
(Packaging pieces: 06)

Cod. 8001535106047



Porcini mushrooms in olive oil, tin Bulè
kg. 2.5
(Packaging pieces: 06)

Cod. 8001535106054



Ghiotto, tuna fish with porcini mushrooms
kg. 1.7
(Packaging pieces: 12)

Cod. 8001535100045



Antipasto PO, Mixed vegetables with tuna fish
kg. 1.7
(Packaging pieces: 12)

Cod. 8001535200042



Peppers and tuna fish cream
tin g. 780
(Packaging pieces: 06)

Cod. 8001535410014



Porcini mushrooms cream
tin g. 780
(Packaging pieces: 06)

Cod. 8001535106207



Sautéed porcini mushrooms
tin g. 780
(Packaging pieces: 06)

Cod. 8001535206051



Dried porcini mushrooms
Bag g. 500 "speciale"
(sacchi per imballo: 08)

Cod. 8001535206105



Dried porcini mushrooms
Bag g. 500 "commerciale"
(sacchi per imballo: 08)

Cod. 8001535206105



Moss mushrooms
jar kg. 4
(Packing jars: 02)

Cod. 80088097



Giardiniera, pickled vegetables in sweet and sour sauce
jar kg. 1
(Packing jars: 06)

MIXED MUSHROOMS IN OIL



Nameko and moss mushrooms
g. 190
(Packing jars: 06)

Cod. 8001535436878



Fungomix mixed mushrooms with porcini in oil
g. 290
square jar
(Packaging pieces: 06)

Cod. 80088196

GIFT BOX



Luxury Bag



Porcini mushroom package



Orcio package



Red package



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