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(54) Title: FOOD PREPARATION WITH MUSHROOMS AND MAKING PROCESS

(57) Abstract: The present invention relates to a food preparation according to the preceding claim, characterized in that it comprises, in weight percentage on the total weight, 20% to 60% dietary fats, 5% to 40% mushrooms calculated in dry residue condition, 20% to 60% water and at least one thickening ingredient. The percentage of mushrooms considered in the dry residue condition derives from the presence of a liquid extract of mushrooms, preferably concentrated, and/or mushroom powder and/or a dry residue resulting from a mushroom extract. The preparation has the appearance of a homogeneous mixture with a creamy or frosting texture. In the process, the ingredients are combined together by mixing fats and at least one thickening ingredient first, and then adding the remaining ingredients.



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