

Porcini Mushroom

Cat. No. SHB-147

Description

Selected from high-quality Porcini Mushroom

Category

Naturally dried mushrooms

Flavor

Porcini mushrooms have a distinctly strong and unique flavor.

Characteristic

It reportedly has a high protein content which makes them a great meat substitute in vegetarian dishes.

Use

Their meaty texture holds up to roasting, sauteeing, and braising. Add to fresh pasta, rice, and meat stews. Pairs well with dried fruits, fresh herbs, fresh cow and sheep milk cheeses, and cured meats.

Packaging

Packed in premium quality polybag

Weight

2 oz

How to Prepare

For dried porcini mushrooms, steep them in enough boiling water to cover for 15 - 20 minutes. If your recipe calls for water or other liquids use the mushroom water after draining. This adds an even stronger flavor. After draining, chop them and add to a recipe as you would any fresh mushroom.

Cautions

Keep out of reach of children. If you are taking medications, pregnant, or nursing, consult your health professional.

Store

Store in a cool, dry place.