

Fresh Vegetable

FRESH PORCINI FIRST QUALITY



Ref: MUS-01

Weight order: 3-4 kg

Description: Italian chef and restaurateur Antonio Carluccio has described it as representing "the wild mushroom par excellence", and hails it as the most rewarding of all fungi in the kitchen for its taste and versatility. It is a pale brown mushroom with a large bulbous stalk that weighs from an ounce up to a pound, with caps ranging in size from 1-10 inches in diameter. Porcini have a smooth meaty texture and a pungent, woody flavor.

Season: from April to October

Serving suggestion: Use fresh or dried ceps in pasta dishes, risottos or to give a deep, woody flavour to stews and casseroles.