Fresh Vegetable

CHANTERELLE MUSHROOM



Ref: MUS-04

Italian name: Funghi galletti

Weight order: 2-3 kg

Description: Chanterelles are wild mushrooms with a bright orangey colour. The golden chanterelle is perhaps the most sought-after and flavorful chanterelle, and many chefs consider it on the same short list of gourmet fungi as truffles and morels.

Season: from August to November

Serving suggestion: Many popular methods of cooking chanterelles include them in sautés, soufflés, cream sauces, and soups. They are not typically eaten raw, as their rich and complex flavor is best released when cooked.

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