



Dried Porcini Mushroom extra

Porcini Mushrooms

Shelf life: 12 months

Description: All Natural Sun Dried Porcini Mushrooms (*Boletus edulis* & rel. Group) "extra", naturally sun dried.

Preservation: Conserve in cool dry place away from direct sunlight and warm surfaces. The shelf life is valid even if the bag has been open. Store in closed container, bag or glass to conserve freshness. For household storage, may also be conserved in the freezer, they last longer and are always fresh and ready to use. They do not need to be defrosted, but keep them always closed.

Use: Wash the mushrooms you need and then soak them in warm water for about 15 minutes. Drain and use just like fresh Porcini Mushrooms. May be used for pasta, risotto, broiled meat or Fish, omelettes, soups and sauces.

Size available: 50g (1.76oz) – 100g (3.53oz)



Dried Porcini Mushroom first choice

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