



Porcini oil

Porcini Mushrooms

Shelf life: 24 months

Description: Our Porcini Oil adds a fancy touch and enhance all your favourite recipes. Try it as a gourmet tip for vegetables, crostini, crackers or just drizzled over Meats, Fish, Bruschetta, Salads or Carpaccio. We suggest to avoid heating. Free from preservatives and artificial colouring

Preservation: Conserve in cool dry place away from direct sunlight and warm surfaces. Once open, consume within the 24months of the shelf life – no refrigerating is required.

Size available: 60ml (2fl.oz) – 100ml (3.4fl.oz) – 250 ml (8.5fl.oz)



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

Porcini Mushrooms

Shelf life: 12 months

Description: All Natural Sun Dried Porcini Mushrooms (*Boletus edulis* & rel. Group) "first choice", 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)



Porcini mushroom patè

Porcini Mushrooms

Shelf life: 30 months

Description: Porcini Mushroom Paté from a traditional recipe but enhanced with genuine ingredients.

Preservation: Conserve in cool dry place away from direct sunlight and warm surfaces. Once open cover with olive oil and refrigerate. Consume within few days.

Use: Porcini Mushroom Paté is ready to be used. The rich cream has the smooth consistence and savory aroma of the fresh porcini mushrooms. Ideal as a condiment for pasta, meat and fish, fresh and boiled vegetables. Excellent for risotto.

Size available: 130g (4.6oz)



Porcini mushroom rub

Porcini Mushrooms

Shelf life: 24 months

Description: Sun dried Porcini Mushrooms, spices and sea salt are the main ingredients of this delightful mix.

Preservation: Conserve in cool dry place away from direct sunlight and warm surfaces. Once open store in refrigerator and consume within a few weeks.

Use: Ready to use, just like fresh product. Use to prepare risotto, pasta sauces, entrées, veal scallops, tenderloins and roast beef. Also ideal in the preparation of crêpes and omelettes.

Size available: 130g (4.6oz)