

# GLOBAL



Friday, September 6, 2024

GLOBAL  
AUSTRALIA

PRODUCT OF ITALY



**INGREDIENTS**

❖ Funghi Porcini (Boletus, Edulis and its group)

❖ Store in a cool, dark place

The Boletus are well cleaned with a precise finish and are cut whole. These mushrooms are ideal in the kitchen to flavour pasta, rice, meat and soup. Excellent quality / price ratio.

**COOKING INSTRUCTIONS**

Rinse dried mushrooms thoroughly. Soak in warm water and milk in equal proportions (1 pint for 20gr of mushrooms) for approximately 30 minutes. Strain, sauté for 10 to 15 minutes over medium heat in olive oil or butter and then add to the dish with the other ingredients. The strained liquid in which the mushrooms have been soaked can be used as stock for an extra rich flavour.

Best Before Date > 08/10/2025

Dry Porcini Mushrooms    Funghi Porcini Secchi