

Dried Mushrooms



Dried Mushrooms



Wild Forest Mix 30g



Porcini slices 40g



Chanterelle 30g



Chopped Porcini 50g

Product of Serbia



Product of France

ITEM #	Desc, Net WT & units per ctn	Label Info	BARCODE
0881	Viking Platter Porcini Dried 20x40g		9341085 000006
0886	Viking Platter Wild Forest Mix Mush 20x30g		9341085 000020
0882	Viking Platter Chanterelle Dried 20x30g		9341085 000051
0887	Viking Platter Porcini Chopped 20x50g		9341085 000013
E58022	Tania Dried Whole Shiitake 12x30g		9310455058220

Dried Mushrooms



Product of France

If there is a universally popular wild mushroom, it may be *Boletus Edulis*. The French refer to them as *cèpes*, the Germans glorify them as *steinpilz*, and the Italians are wild about their *porcini*.

Dried mushrooms are the most common way to distribute wild mushrooms. This is also the ancestral way to preserve mushrooms, that concentrates the most flavour and aroma for use in a variety of dishes and sauces.

They can be stored for long periods of time until required, and then rehydrated in just 15-20 minutes.

ITEM #	Desc, Net WT & units per ctn	Label info	BARCODE
GH091	Plantin Mixed Forest Mushrooms 500g		3237859407002
GH089	Plantin Dry Standard Porcini 500g		3237859425006