

No Longer Wild



But Far From Tame

# Organic Specialty Mushrooms

## CHARACTER AND PAIRINGS

## NOTES



**Alba Clamshell™** Crunchy texture. White, one inch cap. Mild seafood flavor. AKA shiro buna-shimeji or hon-shimeji. Excellent with fish and shellfish. Sauvignon Blanc. Olive oil, garlic, parsley, tarragon, red bell pepper, tomato, citrus juices.

Some chefs like to blanch the Alba Clamshell in salted water for three minutes. Drain and cool, then proceed with chosen recipe.



**Brown Clamshell™** Crunchy texture. Lightly marbled, tan/mocha, one inch cap. Mild seafood flavor. AKA buna-shimeji or hon-shimeji. Similar to Alba Clamshell, but flavor can be shifted to pair with light red wines. Also pairs with Sauvignon Blanc or Chardonnay. Seafood, grilled veal, almond, goat cheese, thyme.

Single mushrooms great for garnish. Small clusters can be roasted in very hot oven to concentrate flavors. May be blanched like Alba prior to cooking.



**Trumpet Royale™** Firm, meaty, porcini-like texture. Fawn colored. Caps up to two inches. Compact stems. AKA King Oyster, or Eryngii. Sautéed with butter, it pairs with oaked Chardonnay. Grilled with olive oil, pair with Syrah. With meats, Pinot Noir or Bordeaux. Likes cream, walnut, parmesan, rosemary, balsamic vinegar.

Cap and stem have same texture and flavor. Halve and toss with oil to grill. Cut stem into scallops to emphasize meatiness. Holds shape and texture when sliced or minced.



**Forest Nameko™** Glossy caps. Rich amber color. Texture similar to shiitake, but softer with edible stem. Slightly fruity forest flavor. Stunning accent of amber color. Pair with Pinot Noir. Cashew nut, shallot, beef, dark green vegetables.

Glossy cap is a natural protein gel. Roasted or grilled, it forms a glaze. Sautéed, it adds a slight additional body to sauces and risotto.



**Velvet Pioppini™** Intense flavor. Dark-chocolate color caps. Cream colored stems. Caps silky; stem texture similar to asparagus. Traditional in pasta dishes. Grilled red meats, veal and game, garlic, oregano. Pair with medium to full-bodied reds.

A center-of-the-plate celebrity. Robust flavor with earthy notes.



**Nebrodi Bianco™** A relative of the Trumpet Royale, with an ivory white color and a beautiful bell shape. Dense and meaty but when cooked the texture is similar to very tender abalone. Sweet and rich flavor. Pair with any well structured white wine, shellfish, fish, light meat fowl, egg dishes, herbs, green onion.

Also great on its own, grilled or oven roasted. Excellent for passed hors d'oeuvres. Our newest variety.



**Maitake Frondosa™** Rich flavor and aroma. Variegated brown, gray and cream colored. Light brown 'leafy' bracts grow from a center core. Also known as Hen-of-the-Woods. Rich flavor is excellent with pasta and green vegetables, cheese, roast meats and fowl, flavorful oil-rich fish like salmon. Red wine or full whites.

Wonderful for appetizers. A flavor that needs very little enhancement to take the spotlight.

