

Gourmet Mushrooms, Inc. A Leader in Specialty Mushrooms since 1977



Alba Clamshell™ (*Hypsizygus tessalatus*)

Also known as White Beech or Hon-shimieji. Creamy white quarter-sized caps, 2-3 inch stems, & a mild shellfish flavor. Retains a crunchy texture after sautéing.

SERVING SUGGESTIONS:
To reduce the mushroom's natural astringency, blanch in salt water for 2 minutes & add to your favorite recipes. Sauté & use in soups.



Brown Clamshell™ (*Hypsizygus tessalatus*)

Also known as Brown Beech or Buna-shimieji. Quarter-sized fawn brown caps & white 2-3 inch stems that retain their crunchy texture after sautéing.

SERVING SUGGESTIONS:
Perfect addition to seafood soups, bisques, sauces & stir fry dishes. Similar in character to the Alba Clamshell, but more versatile.



Trumpet Royale™ (*Pleurotus eryngii*)

Also known as King Trumpet or King Oyster. Characterized by a thick white stem & mocha brown cap both with the same firm, meat-like texture.

SERVING SUGGESTIONS:
Slice lengthwise or serve as medallions (think scallops). Our most versatile mushroom. Great on the grill!



Forest Nameko™ (*Pholiota nameko*)

Also known as Nameko. Features a glossy, amber-colored cap. The gloss is a natural protein gel that forms a glaze when roasted or grilled & adds body to soups & sauces.

SERVING SUGGESTIONS:
Popular in Asia where it is a traditional ingredient in miso soup. Delicious in risotto.



Velvet Pioppini™ (*Agrocybe aegerita*)

Also known as Black Poplar. Distinguished by a chocolate colored cap, 2-3 inch creamy white stem & rich, savory flavor.

SERVING SUGGESTIONS:
In Italy, this mushroom is the star of pasta con funghi. Excellent for fillings, mushroom paté, ravioli stuffing & mushroom tapenade. Great with meats & game.



Nebro dini Bianco™ (*Pleurotus nebrodensis*)

Also known as Abalone or Grilling Oyster in Sicily. A large, firm ivory colored cousin of the Trumpet Royale mushroom with a 3-4 in. stem. Unique sweet, rich flavor.

SERVING SUGGESTIONS:
Grill by slicing lengthwise or in medallions, brush with olive oil & finish off with lemon juice, garlic & thyme.



Maitake Frondosa™ (*Grifola frondosa*)

Also known as Hen of the Woods, Sheep's Head or Goat's Beard. This mushroom's leafy fronds have a fresh forest aroma & firm texture. Highly valued for properties supporting the immune system.

SERVING SUGGESTIONS:
Grill, sauté, roast, or bake in clusters or use as an ingredient in a variety of dishes. Our best selling mushroom!

Grown by Mycopia Mushrooms

Sebastopol, CA & Scottville, MI

For Sales and Distribution Contact Us at 707.823.1743 or Sales-Marketing@mycopia.com

