



FOREST MUSHROOMS

INC.

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Growers & Distributors of Specialty Mushrooms since 1985



Crimini: Crimini mushrooms are quite simply brown “cousins” of the familiar white button mushroom. They are closer to the original wild version, the “meadow mushroom”, and have a flavor that is similar to that of white mushrooms, yet stronger and more robust, much like whole wheat bread tastes compared to white

bread. The Crimini mushroom is also the young or “baby” stage of the full-bodied Portabella mushroom. If the crimini is allowed to mature it will grow much larger and open up to become a Portabella!

The crimini can be used in any recipe that calls for white mushrooms, with the result being a more distinctive mushroom flavor to the dish. They are especially suitable to shish-kabobs, stews, pasta and pizzas. Crimini can also be added raw or sauteed to tossed salads. The brown color of the crimini extends only to the outer skin; the inside is white and the profile slice is identical to a white mushroom. Due to their lower cost, Crimini can be an economical way to extend other specialty mushrooms in dishes without compromising appearance or flavor.