



FOREST MUSHROOMS

INC.

ST. JOSEPH, MN

Growers & Distributors of Specialty Mushrooms since 1985



Porcini are one of the most sought-after wild mushrooms, rivaling the morel in popularity among seasoned mushroom pickers. Porcini are also known as “cepes”, and are available dried and frozen outside of the short twice-yearly

fresh seasons. Simply sauteing this mushroom brings out a robust, complicated and rich earthy flavor. Porcini will often be cut in half lengthwise in the forest to check for any unwanted holes and thus are packaged this way. Porcini mushrooms are wonderful in soups, sauces, or sautéed, and they pair exceptionally well with potatoes. **Generally the fall Porcini runs from September to November, and they are available again in March or April during the short Spring season.**