



*Growers & Distributors of Specialty Mushrooms since 1985*



**Yellowfoot Chanterelle** has a delicate brown cap, which sits on a hollow gold or yellow stem. This winter mushroom, despite having a high water content, holds its shape well and is suitable in stir-fry dishes, with roasts, pork, broccoli and in ragouts. Yellowfoot chanterelles cook faster than more dense mushrooms like hedgehogs, so prepare them accordingly, using short cooking times. They also pair well with fish and have a fresh earthy aroma. **The season usually runs from December to late February and into March.**

