



*Porcini Mushrooms*



# Porcini

## *Funghi Porcini secchi Commercial*

*Dried porcini mushrooms commercial selection*



Provenienza - Origin: Italia / Italy

Porcini mushrooms (boletus edulis: boletus pinicola, boletus aereus, boletus reticolatus in variable proportions)  
USE: soak the mushrooms in hot water for 10 minutes. Then filter the water to use it as flavoring your recipes.

Confezione - Package: gr. 200 x 6

Codice - Code: R1011

Confezione - Package: gr. 500 x 6

Codice - Code: R1012

## *Funghi Porcini secchi Special*

*Dried porcini mushrooms special selection*

Provenienza - Origin: Italia / Italy

Porcini mushrooms (boletus edulis: boletus pinicola, boletus aereus, boletus reticolatus in variable proportions)  
USE: soak the mushrooms in hot water for 10 minutes. Then filter the water to use it as flavoring your recipes.

Confezione - Package: gr. 50 x 8

Codice - Code: R1013

Confezione - Package: gr. 100 x 8

Codice - Code: R1014



## *Funghi Porcini secchi Extra*

*Dried porcini mushrooms extra selection*

Provenienza - Origin: Italia / Italy

Porcini mushrooms (boletus edulis: boletus pinicola, boletus aereus, boletus reticolatus in variable proportions)  
USE: soak the mushrooms in hot water for 10 minutes. Then filter the water to use it as flavoring your recipes.

Confezione - Package: gr. 50 x 12

Codice - Code: R1015

Confezione - Package: gr. 100 x 12

Codice - Code: R1016