

EXOTICS & ASIAN FLAVOURS

Enoki mushroom

Long white strands with tiny caps, crunchy and delicate.

Enoki comes as a tuft of long, thin white stems topped with tiny caps. It is crunchy, with a mild, slightly fruity taste. Widely used in Japanese, Korean and Chinese cuisines, it needs very little cooking. It is delivered in 100 g bags.

FLAVOUR
mild, slightly fruity

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
Availability	●	●	●	●	●	●	●	●	●	●	●	●

Indicative calendar based on our sales. Our sales team will confirm current availability.

Pack sizes

- **Bag 100 g × 10**

In the kitchen

- In a broth, a ramen or an Asian fondue
- Pan-fried for a few seconds as a garnish
- Rolled in a thin slice of beef, then grilled

Orders and prices

Moorea — 69 rue de Perpignan, Bâtiment D3, marché international de Rungis, 94150 Rungis
01 56 70 62 40 · contact@moorea.fr · qualite@moorea.fr

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