

EXOTICS & ASIAN FLAVOURS

Eryngii mushroom

A mushroom with a thick, fleshy stem and a firm texture.

Eryngii, also called king trumpet or king oyster mushroom, has a thick, fleshy white stem topped with a small brown cap. It holds its shape when cooked and browns nicely. Its taste is mild, slightly nutty. It is delivered loose and keeps chilled.

FLAVOUR
mild, hazelnut

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

- **Bulk 4 kg**
- **Loose 2 kg**

In the kitchen

- Cut in thick slices and seared
- Grilled on the plancha or barbecue
- In slices in a wok

Orders and prices

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