

EXOTICS & ASIAN FLAVOURS

Brown shimeji mushroom

Small brown mushrooms in clusters, with a hazelnut taste.

Brown shimeji grows in clusters: fine white stems and small marbled brown caps. It stays firm when cooked and has a slightly stronger hazelnut taste than white shimeji. It is separated from its base before use. It is delivered in 150 g punnets.

FLAVOUR
hazelnut, umami

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

- **Punnet 150 g × 20**

In the kitchen

- Stir-fried in a wok or sautéed in a pan
- In a broth or noodles
- As a garnish for meat or a risotto

Orders and prices

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