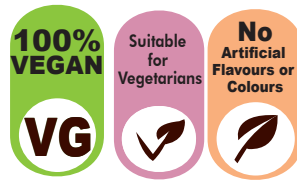




- Harvested by hand
- Each porcini mushrooms are selected through a strict procedure by trained and specialised technicians ensuring only the best of the best are packed.
- Cleaned, sliced and are naturally aired dried without the use of preserving agents or chemicals, and are virtually free of sand, grit and impurities.
- Pale brown in colour with an intense flavour and a smooth and fleshy texture.
- The drying of the funghi porcini actually accentuates their intense flavour and a little portion goes a long way.
- 20g converts to an equivalent of about 180g fresh mushrooms when reconstituted.
- Excellent source of fibre and good source of protein.
- Rich in Selenium.
- Use soaked porcini in casseroles, sauces, soups, risottos, pasta dishes, quiches, stir-fries and omelettes.



Dried Funghi Porcini
20g x 30 - BOSCO1



Dried Funghi Porcini
100g x 24 - BOSCO2



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