

# PACIFIC NORTHWEST MUSHROOMS FLAVOR PROFILES

WE GROW ON A SEASONAL ROTATING SCHEDULE INDOORS IN OUR CLIMATE CONTROLLED FACILITY LOCATED IN SPOKANE VALLEY YEAR ROUND.



## GOLDEN OYSTER- FRESH & LIGHT

Great sautéed or stir-fried & added into pastas & egg dishes, or on top of steaks or burgers.

FLAVOR PROFILE: Delicate & velvety, mildly nutty Cashew-like; can also have hints of citrus

COOK WITH: Olive oil, salt, pepper, garlic, lemon, parsley, rosemary, thyme, peanut oil



## INDIAN OYSTER- CURRY LOVE

Great sautéed or stir-fried & added into pastas & egg dishes, or on top of steaks or burgers.

FLAVOR PROFILE: Mild, subtly sweet, and slightly nutty with a delicate seafood-like taste with a soft, velvety, and meaty texture

COOK WITH: Spices like cumin, fennel, coriander, ginger, garlic, onion, turmeric, and chili powder



## ITALIAN OYSTERS- PASTA LOVE

Great sautéed or stir-fried & added into pastas & egg dishes, or on top of steaks or burgers.

FLAVOR PROFILE: Mild, savory, and slightly sweet with earthy and nutty undertones.

COOK WITH: Olive oil, salt, pepper, garlic, basil, parsley, rosemary, thyme, oregano, tomato sauce, alfredo sauce, white wine



## BLACK PEARL KINGS- BLUE OYSTER & KING TRUMPET'S BABY

Great sautéed or stir-fried & added into pastas, egg dishes, soup, or as a meat substitute.

FLAVOR PROFILE: Tender, meaty, robust, earthy, with a hint of sweetness and pepper

COOK WITH: Olive oil, salt, pepper, thyme, parsley, white wine, soy sauce, liquid aminos, tamari, garlic, chives, garlic scapes



## PIOPPINO- CHESTNUT'S COUSIN

Great sautéed or roasted, added to a soup, in a pasta or with eggs, or on pizza.

FLAVOR PROFILE: Earthy, velvety, nutty, mildly sweet, floral and peppery notes

COOK WITH: Salt, pepper, garlic, red pepper, butter, marsala wine, scallions, heavy cream



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