



Wild Foraged Mushrooms

Pre-Order Today

- Early Spring Morels 7# \$173 /case
- Golden Chanterelles 6# \$140/case
- White Tuscany Truffle Each \$22.50/ bag

Morels are earthy and nutty, woody and toasted. The flavor is rich and deep, distinct but not pungent. Their texture is meaty but in a tender way. Morels, like most mushrooms are best prepared simply so you can really savor them. Try a simple sauté with butter.

The Golden Chanterelle is commonly found after the fall and winter rains growing amongst oak trees. Chanterelles boast a complex flavor profile, with a delicate balance of earthiness, nuttiness, and a slight hint of fruity apricot. A great treat or addition to a dish when sauteed with some butter, salt, and garlic.

White Tuscany Truffle flavor is intense and fragrant, and it is best used shaved over simply prepared dishes to allow the flavors and aromas of this delicacy to be the highlight.

Ask your Earl's Sales Rep for more information.