

FUNGHI FUNGHI

INT. GOURMET MUSHROOM
TRADERS

Students famous Dutch cookery institute visited Funghi Kitchen

First a cup of coffee and getting acquainted. Then a presentation about mushrooms in general, about the 70 species of wild and cultivated edible mushrooms from our annual range and then a tour through our cold stores. Here the students were able to "shop" and take species they don't know yet. Among other things, the interest went out to the Lobster mushroom, the Pine mushroom (Matsutake) and Sulfur shelf (Chicken of the woods). But most of them also did not know the Hedgehog (Pied de mouton).



Experiencing the Chicken



Carpaccio under construction

The "shopped" mushrooms were tasted naturally in the Funghi Kitchen. The students were surprised at the typical tastes and appearances of the chosen species; especially the Chicken of the woods, which was indeed experienced as a chicken fillet in terms of taste and structure. They immediately had all kinds of ideas and suggestions. Subsequently, they cooked together on a lukewarm carpaccio of Porcini mushrooms, a duxelle of Chanterelles and a pasta with Cordyceps and Morels. And we have scraped a Black autumn truffle over it (that everyone already knew of course) . . . but hey . . ., just "for the good". . .



Feuilletée with duxelle of Chanterelles



Linguini, Cepsaus, Cordyceps, Autumn truffle