

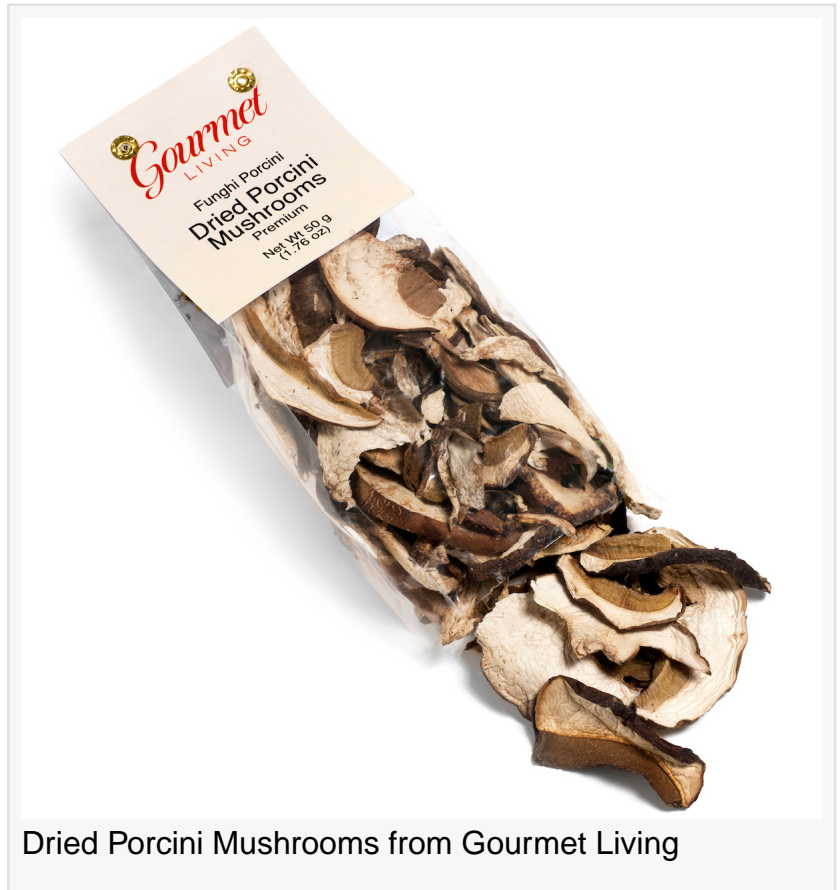
Gourmet Living Introduces Premium Cut Dried Porcini Mushrooms

Take advantage of this limited time promotional offer for dehydrated funghi porcini mushrooms now selling on Gourmet Living's Online Store.

GREENWICH, CT, UNITED STATES, October 27, 2017 /EINPresswire.com/ -- Gourmet Living is proud to announce the launch of its latest product: Premium Cut [Dried Porcini Mushrooms](#). Fresh [funghi porcini](#) are sourced in Bulgaria and then dehydrated, sliced and packaged in a 50 gram bag by experienced craftspeople in Tuscany, Italy.

Until the end of this month, buyers can purchase these premium grade Porcini mushrooms for 20% off its normal retail price of \$19.95. Free shipping is provided on all orders.

Porcini mushrooms are widely used in Italy to flavor risotto, stews and soups. Porcini mushrooms are treasured by chefs around the world for their unique flavor and texture.



Dried Porcini Mushrooms from Gourmet Living

Says co-owner Sheila May, "I agree with Marcella Hazan that dehydrated porcini mushrooms pack far more flavor than fresh ones. Since texture is as important as aroma in my cooking, I am thrilled to use these premium grade sliced porcini to put my best foot forward in preparing my Italian meals."

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With Christmas just around the corner, a bag of dried funghi porcini is a great stocking-stuffer for the gourmands in your family.”

Sheila May

Considered to be the "crown jewel" of mushrooms, it is not surprising that fresh porcini mushrooms harvested in Italy disappear rather quickly. In fact, it has become almost impossible to find either fresh or dried porcini in sufficient commercial quantities for export.

Most supermarkets or specialty food boutiques that sell dried porcini carry brands that consist largely of the scraps and residual cuttings of premium sliced porcini mushrooms. Distinctive sliced funghi porcini adds character to most any dish.

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