

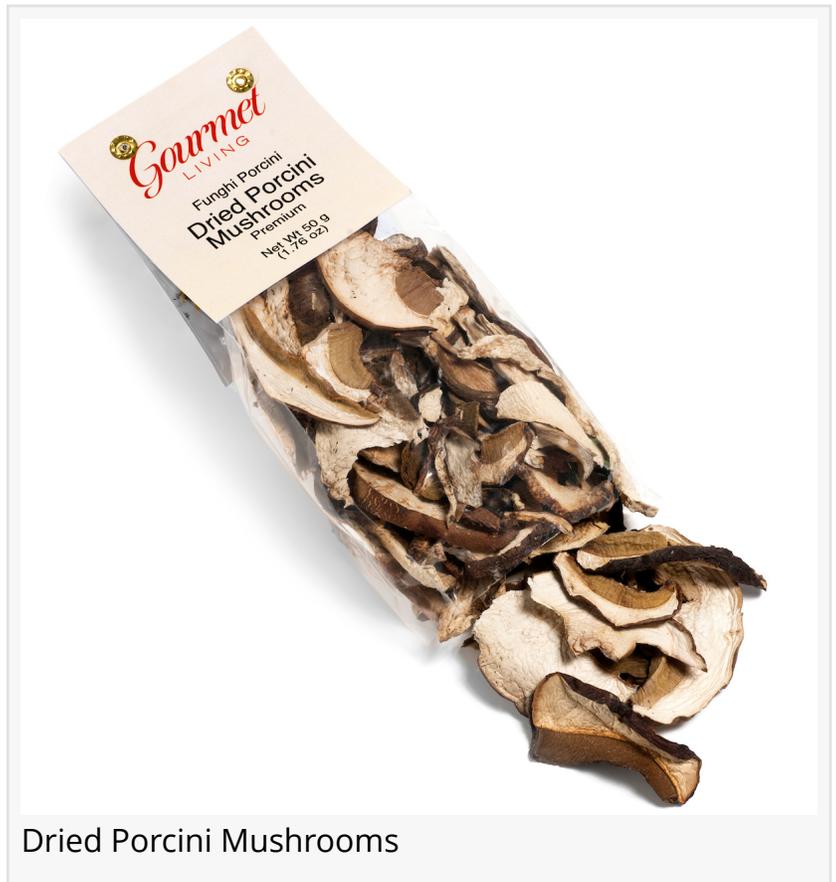
# Premium Porcini Mushrooms from Gourmet Living

*Premium grade sliced porcini mushrooms are ideal for stews, soups and risotto. Dried porcini mushrooms will provide year-round delight to fellow gourmands*

GREENWICH, CT, UNITED STATES,  
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EINPresswire.com/ -- With Christmas just around the corner, most everyone is looking for "stocking-stuffers." What better way to usher in the holidays than with [sliced porcini mushrooms](#) from Gourmet Living? Its premium-grade sliced funghi porcini and sold in an elegant 50-gram bag.

As most experienced buyers are aware, it is next to impossible to source Italian porcini mushrooms in sufficient commercial quantities to import into the United States. For that reason, fresh porcini are sourced from growers in Bulgaria and then dehydrated and sliced by experienced craftspeople in Tuscany, Italy. Gourmet Living takes care to insure that only the finest porcini slices are packaged for sale to consumers in the United States



Dried Porcini Mushrooms

Until the end of this month, buyers can purchase Gourmet Living's [premium grade porcini mushrooms](#) for \$ 17.50. The mushrooms normally retail for \$19.95. Free shipping is provided on all orders.

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Funghi porcini make the ideal gift for "foodies." What better way to celebrate the holidays than with a great risotto made with funghi porcini?"

*Sheila May*

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.

Says co-owner Sheila May, "I agree with Marcella Hazan that dehydrated porcini mushrooms are far more flavorful than fresh porcini. The texture is as important in my

cooking as aroma. Therefore I am thrilled to use these premium grade sliced porcini in preparing stews and risotto for my Italian friends."

Funghi porcini are considered to be the "crown jewel" of mushrooms. It is not surprising that fresh porcini mushrooms 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.

A porcini risotto is generally the best way to highlight the rich texture and aroma of the mushroom. Simply rehydrate the dried mushrooms in warm water and then incorporate the mushrooms and the broth into the risotto as suggested in the recipe.

If you are looking for an elegant way to express your gift-giving creativity this holiday season, funghi porcini from Gourmet Living could be the perfect gift. Need help getting started? Try this great recipe from Marcella Hazan for [risotto with funghi porcini](#).

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Fresh funghi porcini

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