

BOLETUS EDULIS AND ALLIED SPECIES

DRIED PORCINI MUSHROOMS

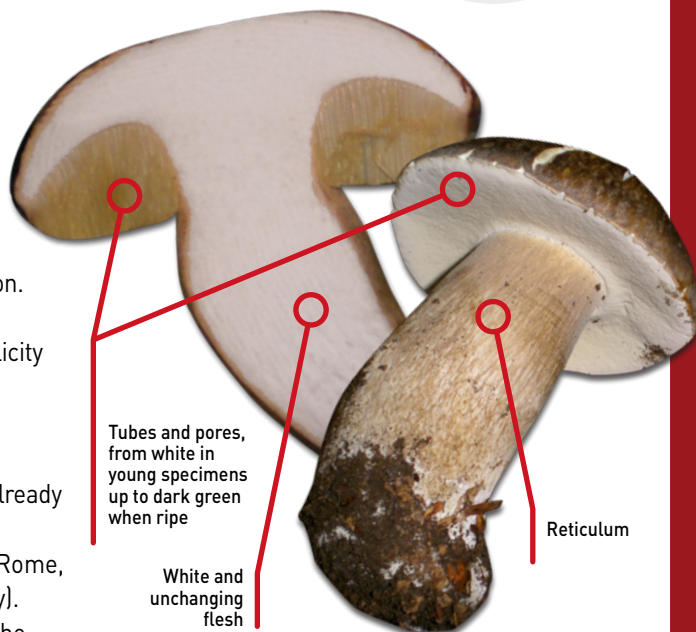


Porcini mushrooms

Are a set of very similar species of wild mushrooms with common morphological characteristics, similar and excellent organoleptic value (aroma, flavour) and high level of food safety, due to the ease of identification. The good suitability for the different conservation techniques, allows a multiplicity of uses in gastronomy all year round.

Ancient tradition

Pliny the Elder (23-79 AD) testifies that already 2000 years ago, these mushrooms were appreciated and were even imported to Rome, already dried, from Bithynia (now Turkey). The Chestnut cultivation in Italy during the centuries goes together with the knowledge and the tradition of Porcini mushrooms, what find in the chestnut plantations an excellent habitat. The Italian Porcini par excellence are certainly those of the most fragrant species *Boletus aestivalis*.



A 4 species group in Europe

In the Italian woods all the 4 European species of Porcini are found, distributed in different environments: from beech and coniferous forests (mainly *Boletus edulis* and *Boletus pinophilus*) to chestnut, oak and Mediterranean forests, where *Boletus aestivalis* and the "black" *Boletus aereus* are the more common species.





The drying process

Preservation by sun-drying is an ancient tradition of warm countries, while salting prevails in colder areas. Today the dried porcini are obtained from both modern and technologically advanced factories, and from traditional drying systems made directly by collectors and their families.

Above-left:
hand-dried porcini.
Below-left: product
from modern
drying system



How to use

Rehydration in warm water is followed by cooking, to prepare risottos and many other dishes.



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