

PORCINI MUSHROOM POWDER

Mushroom powder is a seasoning powder that consists of dried and powdered mushrooms. It is most commonly made with one of two types of mushrooms: shiitake mushrooms and porcini

mushrooms. Porcini mushrooms are often compared to shiitake mushrooms thanks to their similar earthy, meaty flavor. However, there are many distinct differences between these two types of popular mushrooms. While shiitake is typically cultivated, porcini mushrooms are usually wild because they require a host plant to grow. Shiitake mushrooms also tend to have more of a garlicky flavor with less earthiness than porcini mushrooms.



You can find porcini mushrooms in Europe, the United States, and Asia but they are especially popular in Italy. The gathering of porcinis in Italy has been strictly regulated to prevent overharvesting. Fresh porcini mushrooms are available in the summer and fall and can be found in the soil around trees, especially beech and birch trees. Porcini mushrooms have been a favorite in Italy since the time of Ancient Rome. The Romans prized porcini mushrooms and referred to them as boleti. Porcini translates to piglets because pigs are known to be fond of the mushroom and seek them out. However, they are also known as cepes, pennybuns or their scientific name, *Boletus edulis*.

Porcini mushroom powder is used primarily to enhance savory flavors. It provides an intense umami note to foods. Use porcini mushroom powder to give a savory intensity to stews and other meaty dishes. It is also a great addition to meatloaf, burgers, and pasta sauce.

PORCINI POPOVERS



INGREDIENTS

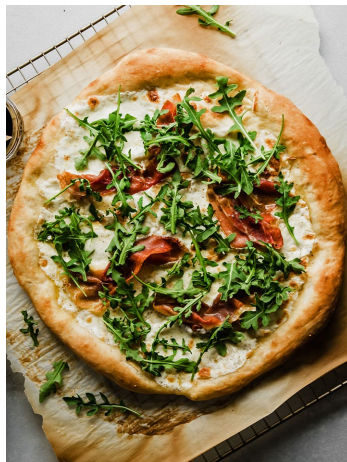
- 1 tbsp porcini mushroom powder
- 2 1/2 cups all-purpose flour
- 1 1/2 tsp salt
- 6 large eggs, lightly beaten
- 2 1/2 cups whole milk
- 1/2 stick unsalted butter (2 tbsp melted and 2 tbsp cold) plus additional for popover cups

*2 nonstick popover pans with 6 cups or 1 regular 3x4 cup muffin pan

INSTRUCTIONS

1. Whisk together porcini mushroom powder, flour, salt, eggs, milk and melted butter until smooth. Let rest, chilled for 1 hour.
2. Preheat oven to 400° with rack in middle. Butter popover cups. Cut remaining 2 tbsp butter into 12 pieces.
3. Heat popover pans in oven 2 minutes. Remove from oven and add a piece of butter to each cup. Return to oven and heat until butter is bubbling, about 1 minute.
4. Divide batter among cups (a scant 1/2 cup each) and bake until puffed and golden-brown, 30-35 minutes.
5. Pierce top of each popover with a sharp knife to release steam, then continue to bake until deep golden-brown, 5-10 minutes more. Serve immediately.

PROSCUITTO & ARUGULA PIZZA



INGREDIENTS

- 1 1/2 cups of warm water (100°-110°)
- 1 tsp active dry yeast
- 3 3/4 cups bread flour
- 2 tsp salt
- 2 tbsp porcini mushroom powder
- 28 oz can whole plum tomatoes, drained and roughly chopped
- 10 oz fresh mozzarella cheese
- 2-3 oz fresh mushrooms, your preference, thinly sliced
- Olive oil for drizzling
- 1 bunch fresh basil
- 2 oz thinly sliced prosciutto
- Handful of fresh arugula
- Cornmeal to sprinkle on pizza stone

INSTRUCTIONS

1. Combine water and yeast and whisk to combine. Let rest for 10 minutes.
2. Add flour, salt and porcini mushroom powder to a large mixing bowl and mix well.
3. Pour water-yeast mixture into the dry ingredients and mix with a wood spoon or your hands. Once the dough comes together, knead dough. If using your hands, knead for 10 minutes. If using a stand mixer, knead for 5 minutes.
4. Divide the dough into 4 equal portions, form into balls, and wrap in plastic film. Allow to rest and rise for 2 hours.
5. Put pizza stone in the oven and preheat to 400°.
6. Roll out the dough on parchment paper into 8-inch rough circles.
7. Top the pizza with chopped tomatoes, fresh mozzarella and mushrooms. Drizzle with olive oil across the top.

(Instructions continued on back)

VEGETABLE MACARONI & CHEESE



INGREDIENTS

- 1 1/2 cups macaroni or pasta of your choice
- 1 1/4 cup milk
- 1 1/2 tbsp butter
- 1 1/2 tbsp flour
- 1 tsp salt
- 1/2 tsp black pepper
- 1 1/2 cup cheddar cheese, grated
- 1 1/2 cup broccoli florets
- 2 tbsp olive oil, plus 1 tbsp for cooked pasta
- 1 clove garlic, diced finely
- 5 medium white mushrooms, sliced

CRUMB TOPPING INGREDIENTS

- 1 1/2 cup panko crumbs
- 1/4 cup Pecorino or Parmesan cheese, grated
- 4 tbsp butter, melted
- 1 tbsp porcini mushroom powder

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Cook the pasta one minute shy of al dente according to package instructions. Drain and rinse with cold water. Drizzle pasta with 1 tbsp olive oil and stir to coat pasta. Set aside to cool while preparing cheese sauce.
3. Steam the broccoli florets until tender crisp, 7-10 minutes.
4. Add the olive oil to a frying pan along with the garlic and sliced mushrooms. Sauté gently until the mushrooms start to color. Remove from the heat and set aside.
5. Melt the butter in a saucepan over a medium heat. Gradually add the flour, salt & pepper to form a roux, allowing it to cook for a few minutes.

(Instructions continued on back)

INSTRUCTIONS FOR MAC & CHEESE (continued)

6. Gradually whisk in the milk to form a thick, smooth white sauce. This may take a few minutes.
7. Stir in the cheddar cheese until creamy and the cheese is melted through.
8. Remove the sauce from heat and stir in the cooked pasta, broccoli and mushrooms and transfer into your baking dish.
9. In a small bowl, combine panko crumbs, Pecorino or Parmesan cheese, Porcini mushroom powder and the melted butter. Once evenly combined, sprinkle over the surface of the pasta bake.
10. Bake for around 20-30 minutes or until bubbly and golden brown.

**Serves 2 people as main course. Double the quantities to make for 4 people.*

INSTRUCTIONS FOR PIZZA(continued)

8. Carefully remove the pizza stone from the oven, sprinkle lightly with cornmeal, slide pizza off parchment and onto the stone, and return it to the oven.
9. Cook for 5 to 7 minutes or until the crust starts to brown.
10. Remove from oven and top with fresh basil, sliced prosciutto, and fresh arugula.