

FLATS

Intense, robust, almost 'meaty' flavour, with a dense, spongy texture.

Best eaten cooked, flats pair perfectly with garlic, thyme, goat's cheese and rocket. Try them grilled on the BBQ or diced in soups and sauces.

BUTTONS

Have a firm, delicate texture and mild flavour that intensifies when cooked.

Can be eaten raw or cooked and pairs perfectly with rosemary, parmesan, garlic and butter. Try them tossed through a salad with balsamic vinaigrette.

KNOW YOUR

Mushrooms

Did you know mushrooms have an unrivalled abundance of vitamins, minerals and antioxidants? Here are just a few varieties used in our recipes to make your meals much healthier and much tastier with mushrooms!

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SWISS BROWN

Firm texture, holding their shape well when cooked. Deep, earthy in flavour.

Best eaten cooked the swiss brown pairs perfectly with oregano, balsamic, cumin and chilli. Try marinated for an antipasto plate or diced into pasta, pilafs, risottos, casseroles and pie fillings.

PORTABELLA

Dense, firm, meaty texture. Deep rich in flavour.

Usage: Cooked. Perfect Pairings: Olive Oil, Salt, Pepper, Lemon
Try them: As a pizza base, roasted in the oven & topped with tomato, mozzarella cheese and basil, or as an alternative to the meat patty in a burger!

CUPS

Firm texture with a more intense flavour and colour than button mushrooms.

Can to be eaten raw or cooked and pairs perfectly with cream, pasta, marjoram and parsley. Try them chopped up and mixed into Bolognese sauce.