

FRUITLINK MUSHROOM RANGE



Button Mushrooms have the mildest flavour, slightly intensifying once cooked. They are very firm and hold their shape when cooked.



Salads, stir-frys, sauces, BBQ, soup, roast, slow-cook, pasta

Cup Mushrooms are Australia's most popular! Their mild and delicate flavour makes them very versatile. They also hold their shape when cooked.



Salads, stir-frys, sauces, BBQ, soup, roast, slow-cook, pasta



The **Flat Mushroom** is more mature meaning the flavours are enhanced. They have a rich and bold flavour and are much softer in texture.



Salads, stir-frys, BBQ, soup, roast, slow-cook, pasta

Enoki Mushrooms have a very mild and delicate flavour. As this mushroom is quite thin, care should be taken when cooking and be sure not to overcook them.



Salads, stir-frys, soup



Wood Ear Mushrooms don't have much flavour. They have a mild and musty taste that picks up the spices of the dishes it's put in.



Stir-frys, soup

King Oyster Mushrooms flavour is mild when raw but enhances once cooked. They have a seafood-like flavour and texture.



Salads, stir-frys, BBQ, soup, roast, pasta



Shiitake Mushrooms have a full-bodied, earthy and slightly smoky flavour. Their meaty flesh has a firm and slightly chewy texture.



Sauces, stir-frys, soup, pasta

Swiss Brown Mushrooms have a deep and earthy flavour. Their robust flavour and firm texture hold well when cooked.



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