

Production Specification

DESCRIPTION	Dried Chanterelle Mushrooms
BOTANICAL NAME	<i>Cratherellus Cibarius</i>
ORIGIN	Bulgaria
ITEM CODE	inv-MCH
INGREDIENTS	Dried Golden Chanterelle
OTHER CHARACTERISTICS	<ul style="list-style-type: none"> ❖ Color – light to dark orange ❖ Consistency – slightly flexible to slightly brittle ❖ Aroma –earthy with a buttered popcorn smell ❖ Flavor – mild
ALLERGEN STATEMENT	This product contains sulfite (from 0 to 100 ppm)*
GMO	This product contains no GMO
PACK AND SIZE	Packed in 1-lb resealable poly bags or in bulk per each customer's request. Minimum order 1 pound
STORAGE AND SHELF LIFE	Ideally, store dried mushrooms in a freezer at 0 degrees Fahrenheit for a minimum shelf life of three (3) years. To prevent breakage, thaw the dried mushrooms for at least two hours if taken directly from the freezer. Outside of a freezer, store in a cool, dry area of no more than 65 degrees Fahrenheit for a minimum shelf life of six (6) months. Do not store dried mushrooms in humid conditions. Keep unused portion in sealed containers to prevent
KOSHER	YES
DIRECTIONS	Re-hydrate mushrooms in warm water for approximately 20 to 30 minutes. Rinse thoroughly and cook
This is NOT a Ready-to-Eat Product. It must be cooked prior to consumption.	

* No sulfites are added to the mushrooms. Small amounts of sulfites are inherent in fresh mushrooms. Sulfite amounts of 0 to 100 parts per million (ppm) have been detected in dried mushrooms.

Chanterelles have a subtle flavor and an excellent texture which are at their best when young firm specimens are cooked slowly in moist heat. The flavor of the chanterelle is accentuated by the addition of freshly grated nutmeg, which I add to many chanterelle recipes.

Chicken Sauté with Chanterelles

- 6 chicken breasts, skinned
- 1 lb.⁽¹⁾ chanterelles (*Cantharellus cibarius*), cleaned and sliced
- 1 onion, minced
- 2 garlic cloves, chopped finely
- 1 cup chicken stock
- 1/4 cup dry white wine or bourbon
- 1 cup heavy cream
- 1/4 teaspoon freshly grated nutmeg
- 1½ T butter
- 1½ T olive oil
- salt to taste

Brown the chicken breasts in the butter and olive oil. Remove from the pan. Sauté the onion, garlic and chanterelles until the onion is translucent, but has not begun to brown. Deglaze the pan with the wine or bourbon. Add the stock, nutmeg, and reserved chicken. Cover the pan and cook over medium low heat about 10-15 minutes or until the chicken is done, but not overcooked. Remove the chicken to a heated platter, turn the heat to high, and reduce the sauce to about 1/4 to 1/2 cup. Add salt to taste. Then add the cream, bring to a boil, and reduce the sauce to the desired consistency. Pour the chanterelle sauce over the chicken and serve.

Variations: With the sauce reduced lightly, I like to serve this dish with a good pasta. It is wonderful served with fresh fettucine made with lots of black pepper and accompanied by a Sauvignon Blanc. When I use bourbon instead of white wine, I reduce the sauce until it is very thick and serve the dish with rice or a mixture of rice and wild rice, accompanied by a medium bodied Cabernet Sauvignon or Merlot.

(1) Substitute about ¼ lb of dried chanterelle. After re-hydrating, it should equal 1 lb. or more of fresh chanterelle

ALLERGEN STATEMENT

Chanterelle Mushrooms

Component and derivative	Present in Product	Present in other products mfg on same line	Present in the same mfg plant
Barley, Rye Oats	No	No	No
Celery (not including seeds)	No	No	No
Corn	No	No	No
Egg	No	No	No
Fin Fish	No	No	No
Milk	No	No	No
Monosodium Glutamate	No	No	No
Peanuts	No	No	No
Seeds (Poppy, Sunflower, cottonseed)	No	No	No
Sesame Seeds	No	No	No
Shell Fish	No	No	No
Soybean Oil	No	No	No
Soybeans	No	No	No
Sulphites (enter max PPM)	<100	<100	<100
Tree Nuts	No	No	Yes
Wheat	No	No	No
Yellow 5 (Tartrazine)	No	No	No
Latex	No	No	No

Chanterelle Mushrooms

Dried Chanterelle	Package Size	DRV	Serving Sz
In Grams	100 g		100 g
In Ounces	3.5274 oz		3.5274 oz
# of Serving per container			
Amount per serving			
Calories	330.00	Fat Cal:	33
Calories	330		330
Calories from Fat	33		33
Fat	3.72 g	65 g	5.72%
Protein	23.65 g	50 g	47.30%
Moisture	11.17 g		
Ash	10.93 g		
Total Carbohydrates	50.53 g	300 g	16.84%
Dietary Fiber	38.33 g	25 g	153.32%
Sugars	0 g		
Cholesterol	0 mg	300 mg	0.00%
Saturated Fat	0.5766 g	20 g	2.88%
Monounsaturated Fat	1.01928 g		
Polyunsaturated Fat	2.124 g		
Trans Fat	0 g		
Sodium	10.69 mg	2400 mg	0.45%
Calcium	28.18 mg	1000 mg	2.82%
Iron	9.43 mg	18 mg	52.39%
Vitamin A	2847 I.U.	5000 IU	56.94%
Vitamin C	0 mg	60 mg	0.00%
Potassium	N/A	3500 mg	