

The Gourmet Retailer chooses our Porcini Essence

Murcia, July 2008

One hundred and eighty thousand specialty food products from around the world were on display in New York at the **54th Summer NASFT Fancy Food Show**, and we are proud to announce that Mr. James Mellgren, Senior Editor of GourmetRetailer.com, ranked our Porcini Essence as “number one” of his favorite products at this year’s show.

“In the Spanish Pavilion, we found this wonderfully enigmatic essence of porcini mushrooms. This all-natural and organic reduction of porcini has a concentrated flavor that allows one to savor the taste of porcini all year round. The family representative, Carolina Garcia Rizo, a charming woman from the Murcia region of Spain, told me the idea began when the family had a container full of the local porcini, or boletos, and no market. They devised this delicious essence that is already being used by chefs around the country, including Michael Mina who uses it in his incredible porcini flan. The essence lasts up to a year or more, and is great with filet mignon, soups, pastas, in soufflés and risotto. Garcia Rizo advised putting a drop (for a drop is all that is needed) on a piece of Manchego, accompanied by a glass of earthy red wine such as Rioja. Divine. For more information, e-mail crizo@gourmetporcini.com”

For further information, please click on the The Gourmet Retailer’s logo.

