



THE
WASABI
COMPANY
ENGLAND

Forest-Grown Japanese Shiitake Mushrooms

Forest grown, Organic Dried Shiitake Mushrooms

Our premium dried Shiitake Mushrooms are naturally cultivated on Sawtooth Oak (*Quercus acutissim*) logs in the forests of Kyushu, a Southern Island of Japan. There are two types available, Donko and Koshin, both are organic, forest-grown and dehydrated to a moisture content of less than 9% for maximum umami impact. This special growing process gives these mushrooms a deep and unique flavour that compliments their outstanding firm texture.

The Ultimate Umami Booster

While Glutamate and Inosinate are widely recognised as Umami-boosters, the chemical reaction that occurs when you rehydrate Shiitake mushrooms produces enough Guanylate to intensify the Glutamate Umami by 7-8 times – that's a big difference on the palate.



How To Use:

Rehydrating your Shiitake Mushrooms couldn't be simpler. As they are grown naturally outside, it's advisable to give them a wash before fully submersing in water below 10°C for 6 - 24 hours.

The stem of the mushroom is the toughest part, so the best way to know if your mushrooms are ready is to give it a light squeeze. If you need to speed the process up, you can soak the mushrooms in cold water for an hour, then remove the stems and return to soak for another hour. The mushrooms will absorb a lot of liquid through the cut surface.

Stems should be finely chopped before use, caps are used whole or sliced. The dashi broth that is left over after soaking your Shiitake has a very deep, rich flavour and makes a superb Umami-boosting ingredient in many dishes.

Our partners, Sugimoto Shoten work with registered growers growing shiitake to the highest standards. They were awarded the 2020 Sustainability Award by the Japanese Government for their 15-year cycle for shiitake growing: 15-year-old freshly cut oak logs are impregnated with spawn, after two years dormancy the logs will fruit twice a year for 5 years. Used logs are then naturally decomposed in the forest by rhinoceros beetles. Seedlings grow from the cut stumps of the trees, after 15 years they are ready to be cut again for logs.



SUGIMOTO

Dried Organic Donko Shiitake Mushrooms - 70g

These are thick and meaty mushrooms with a dome-shaped cap. Picked when budding, they are meatier than Koshin Shiitake but more bite-sized at 25-42mm. Re-hydrated weight is approximately 350g



Dried Organic Koshin Shiitake Mushrooms - 70g

Flat, open shaped mushrooms that are picked after they bloom. Between 42-75mm, they are larger than Donko Shiitake but thinner, so quicker to rehydrate. Re-hydrated weight is approximately 350g



Dried Organic Shiitake Mushroom Powder - 40g

The all-natural Guanylate produced when Shiitake are dried and rehydrated is a unique and exceptional flavour enhancer. Unlike other varieties of mushroom powder, this will enhance the flavour of a recipe without adding a mushroom taste while reducing the requirement for salt.



To find out more, or to place an order:
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