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Direct**

**GOURMET AND
IMPORTED SPECIALTIES**



WILDLY FORAGED PACIFIC NORTHWEST PRODUCE



**Fern Fiddlehead Wild Seasonal Pacific
Product # KD770 • Size 5 lb. case**

Fiddle head ferns are most readily available in the months of April, May and June. They have a fresh spring flavor consistent with asparagus and artichoke with a grassy undertone. The texture is a bit like okra, but not quite as intense. These are very versatile with a basically unlimited cooking preparations. Not only do they look interesting but the flavor profile will fit many preparations that apply to asparagus and most other green vegetables.



**Mushroom Porcini Seasonal Wild
Product # KE466 • Size 6 lb. case**

These prized mushrooms are also known as King Bolete and are most prevalent in the U.S. in the Spring months of May and June and again in the fall months of September and October. They have a beautiful flavor and texture you could describe as meaty and creamy at the same time with a nutty earthy flavor. They are most traditionally and best suited for rich preparations including butter and cream.



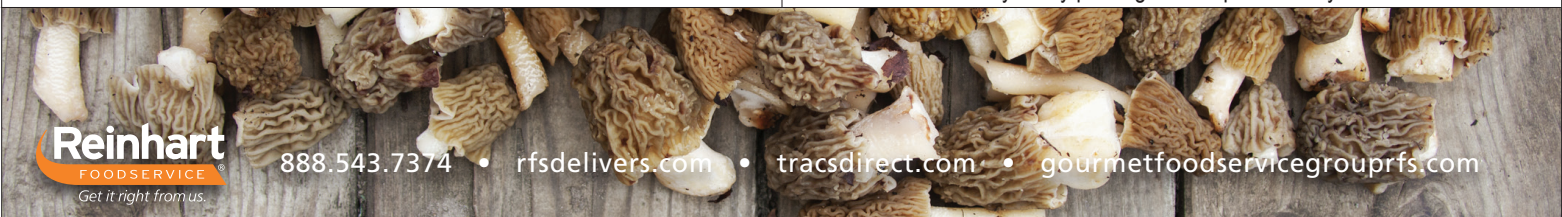
**Mushroom Morel Seasonal Wild
Product # KE462 • Size 1 lb. case**

Morels can be found in the U.S. in many areas, but are most prevalent in the Pacific Northwest in the months of April May and June. These are highly sought after for their distinct visual appeal as well as their unique texture and flavor. Most chefs highlight these with a very simple preparation by sauteeing in butter and seasoning with only salt and pepper. They have a delicately nuttly flavor and deep earthy tone. These can also be used as you would other mushrooms, by splitting and stuffing them or using them as a filling for pastas or in sauces and soups.



**Onion Ramps Seasonal Wild
Call for Availability and Pricing**

Seasonally available in the greatest abundance through the months of April and May, these highly sought after wild onions have an intense garlicky flavor and both parts of the plant can be used. The greens can be used for a pesto or sauce and the bulbs can be chopped up and used like shallots and garlic or you can preserve them through the year by pickling them. April and May



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