

Catersource + The Special Event™

Fungi, Truffles & Mushrooms ...Oh My!

Presented by

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Truffles

- Storage & Cleaning
- Regional Europe, Australia, USA, Middle east
- Seasons
- Harvesting



A little goes a long way



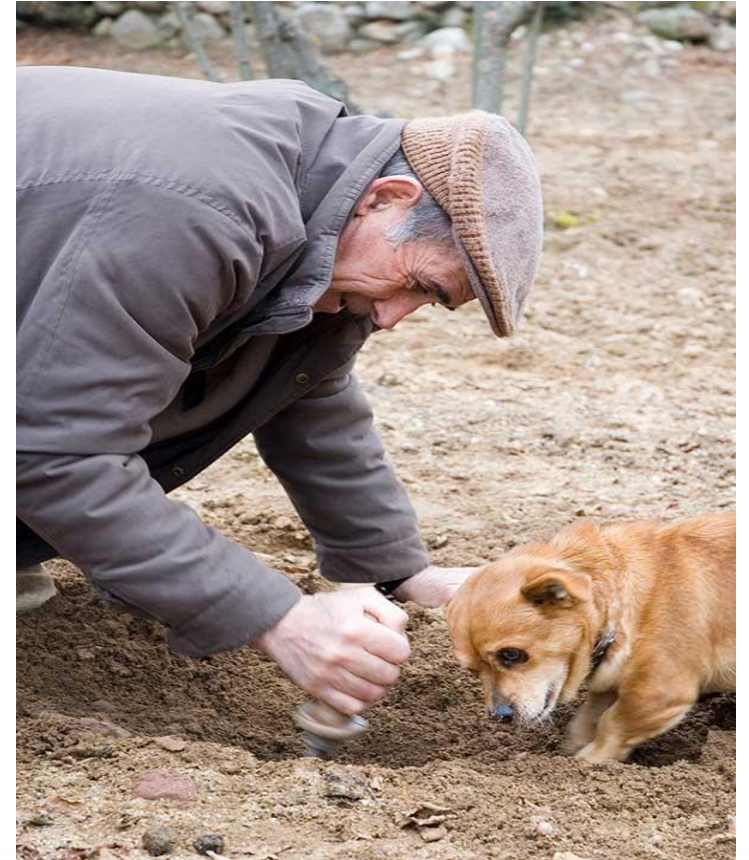
Applications



Resources for continued self paced enjoyment

- Truffle vendors that we deal with and trust
- Liaison West Distribution – Los Angeles
- Truffle brothers – Los Angeles
- Sabatino Tartufi – East & West coast
- @saffronandtruffle (supplier to Jose Andres)
- Truffle Hunters Los Angeles

Man's Best Friend – A nose that knows



Mushrooms

Fungi

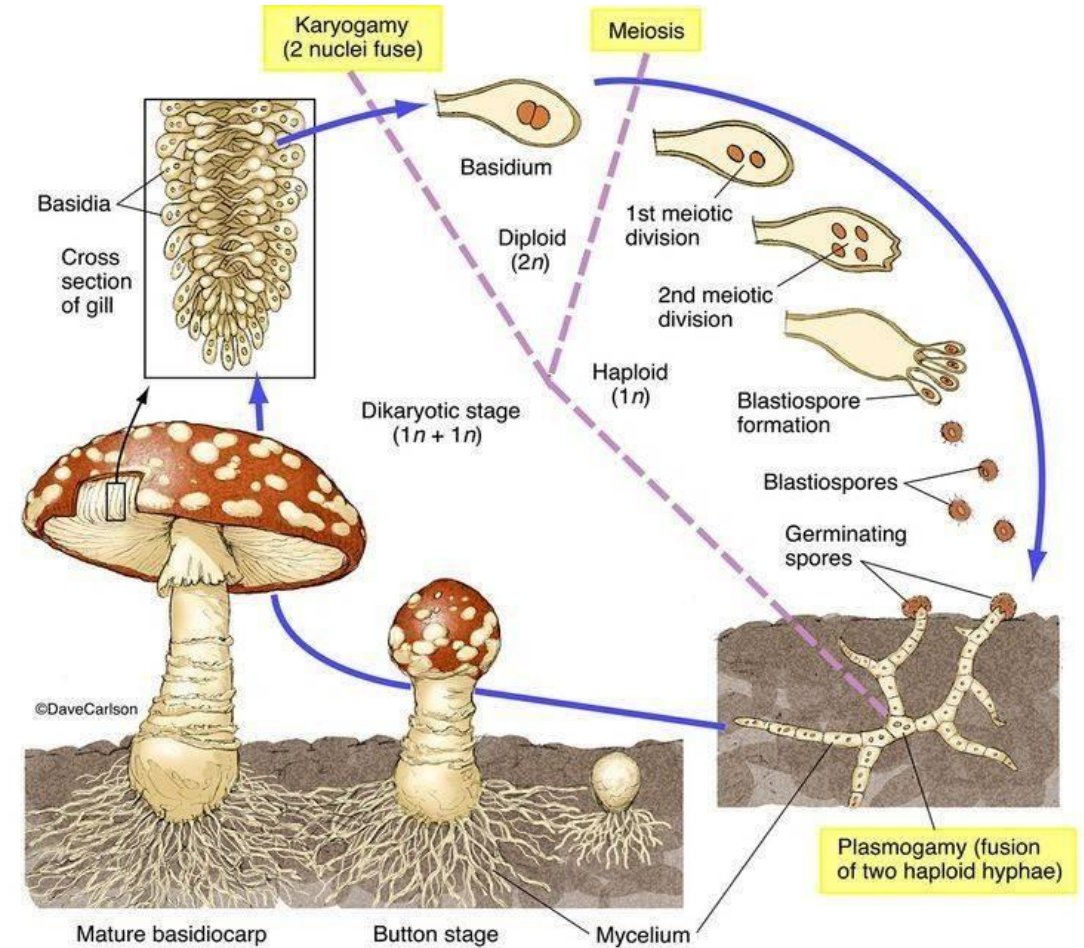
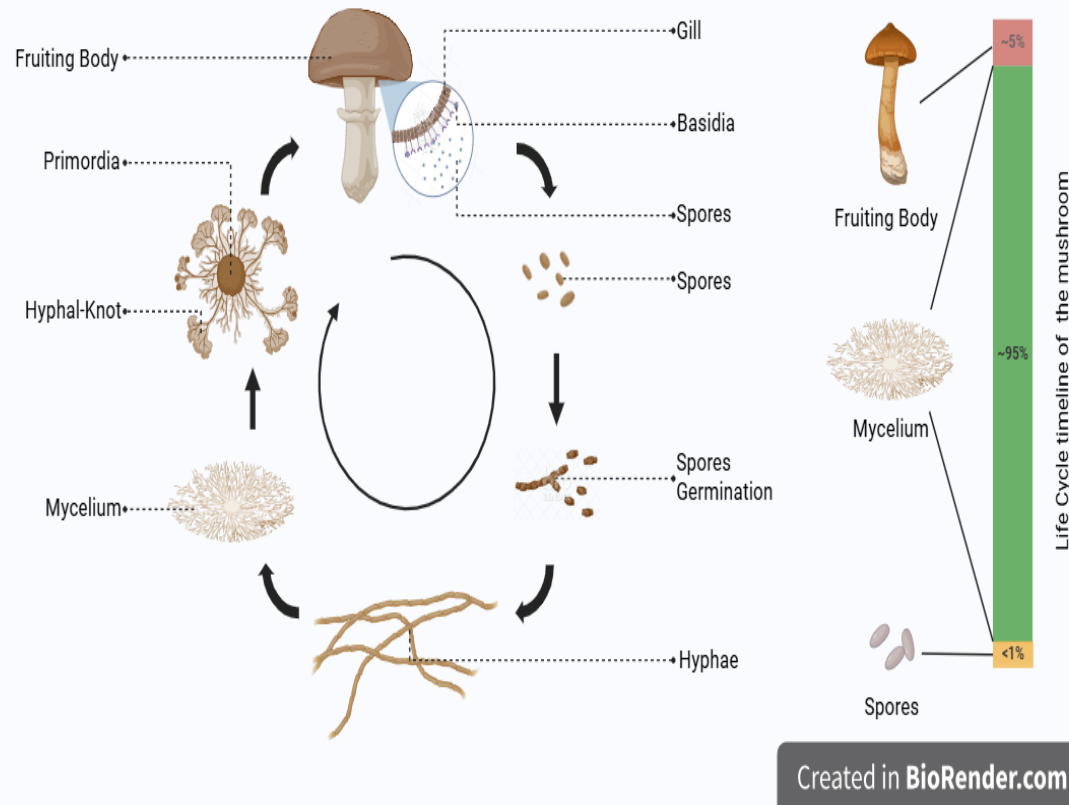
Overview

- Cultural varieties
- Harvesting
- Health benefits
- Versatility
- Cooking



Life Cycle of the Mushroom

Mushroom Life Cycle and Timeline



Mushrooms standard Varieties



- Wild mushroom en Papillote

- High temp cooking film, forest mushrooms, vegetable stock, and fine herbs, cook for 12 minutes at 325 degrees



Resources for Mushrooms

[The Mushroom Council | Explore Mushrooms](#) [The Mushroom Council | Explore Mushrooms](#)

<http://guanmushrooms.com>

[GroCycle | Grow Mushrooms The Easy Way](#)

[Buy Home Mushroom Kits Online | Midwest Grow Kits](#)

<https://feralfungi.com/?ref=chefseandent>

[North Spore | Premium Mushroom Growing Supplies](#)

<https://prz.io/863mnQQIn> – link will give you \$20 off when you spend \$40

Thank You

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