

Dried Flower Shiitake Mushrooms

These dried mushrooms are also known as flower mushrooms because of their cracked caps. They are commonly used in culinary applications for their umami flavor and nutritional value.



Product Overview

Premium Dried Flower Shiitake Mushrooms

These dried flower shiitake mushrooms, characterized by their distinct cracked caps, are a highly sought-after ingredient in professional culinary applications. Renowned for their intense umami flavor profile and dense nutritional value, they serve as a versatile staple for high-end soups, stir-fries, and gourmet dishes. Their unique appearance and natural texture make them an ideal choice for chefs looking to elevate the quality and presentation of their menu offerings.

Product Characteristics

Product Type	Dried Shiitake Mushroom (Flower Grade)
Visual Features	Cracked cap, Intricate patterns, Natural brown hues

Culinary Applications

Common Culinary Uses

- Gourmet soups
- Stir-fry dishes
- Braised recipes
- Flavor-enhancing stocks

Key Benefits

Flavor Profile

Umami-rich • Intense aroma • Dense texture