Salsa di Porcini
Italian Mushroom Sauce



Woodland depth for a simple supper.

A smooth Italian sauce with porcini mushrooms, olive oil and garlic. Deeply savoury, with the woodland character that makes a simple supper feel rather special.

135g JAR SKU JPSP135

WHAT MAKES IT DIFFERENT?

Made for us in Liguria. Porcini mushrooms bring depth and richness, making a small spoonful useful wherever you want a fuller mushroom flavour.

HOW TO ENJOY IT

Stir through tagliatelle with a little pasta water. Spoon into risotto or creamy polenta, serve with steak or chicken, or spread over garlic rubbed sourdough.

A WORD FROM A FRIEND

"Stir a spoonful into freshly cooked mushrooms and pile them onto thick toast."

ALLERGENS Contains MILK. May contain nuts, peanuts & sesame. Always check the label.