

FUNGHI FUNGHI

INT. GOURMET MUSHROOM
TRADERS

INSPIRING FUNGI WORKSHOP



everything to know about fungi



about the picking



about the origin

PROGRAMME

Location: Funghi Funghi NV – Brusselstraat 41 2321 Meer [B]

10.30 – 11.00 h.

Walk-inn with coffee and tea

11.00 – 12.15 h.

Presentation *The world of fungi*

12.15 – 12.45 h.

Tour through our cold stores

12.45 – 14.30 h.

Cooking, tasting, exchanging ideas together.



about 70 edible fungi per year



about cultivation and new kinds



about truffles and truffle farms

PLANNED WORKSHOPS 2019 : Monday October 14th, November 4th and 11th.

Organized for chefs and *rising stars*, students, media, bloggers and genuinely interested gourmets.
You can subscribe individually or request for a group reservation by sending a mail to:

gastronomy@funghifunghi.com



about buying, cleaning, preserving



about menu, preps, cooking



about food pairing and presentation

Funghi Funghi NV
Brusselstraat 41
2321 Meer Belgium

T +32 3303 7380
F +32 3303 7381

Mail info@funghifunghi.com
www funghifunghi.com