

Ezra Alya Foraging

Spring King Boletes (*Boletus rex-veris*) A Guide to Preparing & Cooking Dried Porcini

About Spring King Boletes

Spring King Boletes (*Boletus rex-veris*) are among the most sought-after wild mushrooms in western North America. Often called the royalty of porcini, they emerge in spring after the mountain snow begins to melt, typically beneath pine and fir forests. Once dehydrated, their naturally sweet, nutty flavor becomes even more concentrated, making them a pantry staple for chefs and home cooks alike.

Why You'll Love Dried Spring Kings

- Intense earthy, nutty flavor.
- Long shelf life when stored in an airtight container.
- A little goes a long way.
- Perfect for soups, risotto, pasta, sauces, gravies, and stuffing.
- The soaking liquid is packed with rich umami flavor—don't throw it away!

How to Rehydrate

- 1 Place the dried mushrooms in a bowl.
- 2 Cover with warm water (or stock) and soak for 20–30 minutes.
- 3 Lift the mushrooms from the liquid to leave sediment behind.
- 4 Strain the soaking liquid through a coffee filter or fine-mesh sieve.
- 5 Slice larger mushrooms if desired and cook as you would fresh mushrooms.
- 6 Use both the mushrooms and the flavorful soaking liquid in your recipe.

Chef's Tips

- Rehydrate with warm vegetable or chicken stock for even richer flavor.
- Freeze leftover soaking liquid in ice cube trays for future recipes.
- Pair with butter, garlic, thyme, rosemary, sage, Parmesan, white wine, cream, or shallots.

Favorite Recipe Ideas

Porcini Cream Pasta

Sauté rehydrated mushrooms with butter, garlic, shallots, cream, Parmesan, and toss with pasta.

Wild Mushroom Risotto

Use the soaking liquid as part of the cooking broth for incredible depth of flavor.

Creamy Porcini Soup

Blend rehydrated mushrooms with onions, garlic, broth, cream, and thyme.

Porcini Mushroom Gravy

Add chopped mushrooms and soaking liquid to homemade gravy for roasted meats or mashed potatoes.

Herb Stuffing

Mix chopped porcini into stuffing with celery, onions, butter, sage, rosemary, and parsley.

From the Forest to Your Table

Thank you for supporting Ezra Alya Foraging. Every mushroom is carefully harvested with respect for the forest and thoughtfully dried to preserve its exceptional flavor. We hope these Spring King Boletes inspire memorable meals and a deeper appreciation for the abundance of the wild.