

Ezra Alya Foraging

Chanterelles (*Cantharellus* species)

A Guide to Preparing & Cooking Dried Chanterelles

About Chanterelles

Chanterelles (*Cantharellus* species) are among the world's most celebrated gourmet mushrooms. Known for their beautiful golden color, delicate texture, and naturally fruity aroma reminiscent of apricots, chanterelles have long been treasured by chefs. Found throughout the forests of the Pacific Northwest, they thrive beneath conifer trees during the cooler months. Once dehydrated, their unique aroma and delicate flavor are preserved, making them an excellent pantry ingredient for year-round cooking.

Why You'll Love Dried Chanterelles

- Delicate buttery flavor with fruity apricot notes.
 - Tender texture that's perfect for elegant dishes.
 - Long shelf life when stored in an airtight container.
 - Wonderful in pasta, risotto, soups, sauces, gravies, and stuffing.
 - The soaking liquid adds a delicate earthy flavor to countless recipes.
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How to Rehydrate

- 1 Place the dried chanterelles into a bowl.
 - 2 Cover with warm water (or stock) and soak for 20–30 minutes.
 - 3 Lift the mushrooms from the liquid to leave any sediment behind.
 - 4 Strain the soaking liquid through a coffee filter or fine-mesh sieve.
 - 5 Slice larger mushrooms if desired.
 - 6 Use both the mushrooms and the flavorful soaking liquid in your favorite recipes.
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Chef's Tips

- Rehydrate with warm vegetable or chicken stock for additional flavor.
 - Freeze leftover soaking liquid for soups and sauces.
 - Chanterelles pair beautifully with butter, garlic, shallots, thyme, parsley, tarragon, cream, Parmesan, white wine, seafood, chicken, eggs, and fresh herbs.
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Favorite Recipe Ideas

Chanterelle Cream Pasta

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

Wild Chanterelle Risotto

Use the soaking liquid as part of your broth for a rich, delicate flavor.

Creamy Chanterelle Soup

Blend chanterelles with onions, garlic, broth, cream, and thyme.

Chanterelle Pan Sauce

Serve over roasted chicken, pork chops, salmon, or grilled vegetables.

Herb Stuffing

Mix chopped chanterelles 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 Chanterelles inspire memorable meals and a deeper appreciation for the abundance of the wild.