

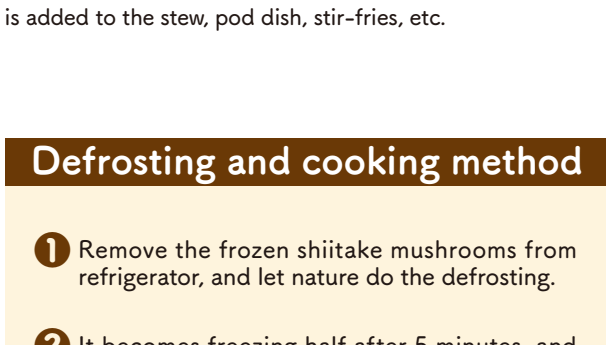
Kirishima's blessings

# 田中椎茸

TANAKA SHIITAKE



## What is "matured frozen shiitake mushrooms" of Tanaka shiitake?



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In order to maintain its taste or flavor, the shiitake mushrooms are instantly frozen after the cultivation. It is easy to cook the matured frozen shiitake mushrooms after 5 minutes remove from the refrigerator. Similarly to uncooked shiitake mushrooms, it is extravagant to eat as fried or charcoal grilled, or it is added to the stew, pod dish, stir-fries, etc.

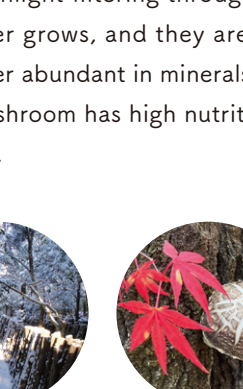
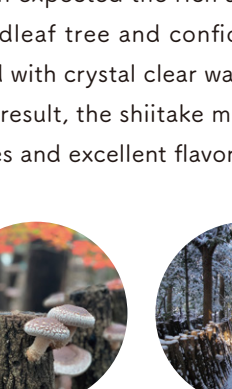
### Defrosting and cooking method

- 1 Remove the frozen shiitake mushrooms from refrigerator, and let nature do the defrosting.
- 2 It becomes freezing half after 5 minutes, and knife goes in. If it is harder, let sit for 5 more minutes.
- 3 After that, they are used for a range of dishes.



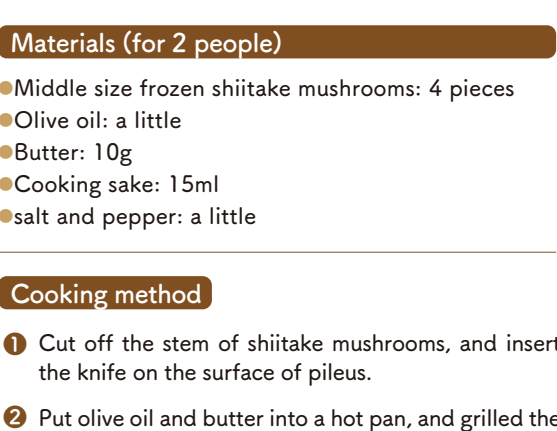
### Matured frozen shiitake mushrooms

In order to maintain its taste or flavor, the shiitake mushrooms are instantly frozen after the cultivation.



### Reservation instructions

- Store under -18°C in the refrigerator
- Please eat soon after defrosting
- Please eat after heat cooking because they are no additive before froze
- Please give with iced gel packs as a gift



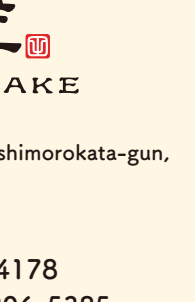
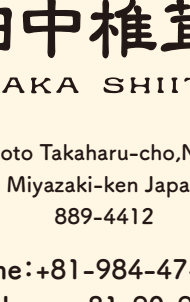
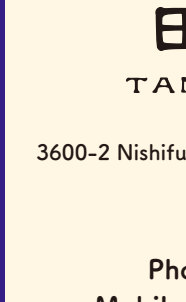
### All Tanaka shiitake mushroom is cultivated using wood logs by home production, and it means safe and secure.

Tanaka shiitake mushroom is grown with great time and effort, and finally harvested by hand.

As a process until the cultivation, the shiitake fungi are planted on trees such as oak cut out from our private forests, and the fungi are cultivated over two years as they receive a bounty of nutrients from the sun and earth.

After that, the trees are moved to hodaba the place of which expected the rich sunlight filtering through the broadleaf tree and confider grows, and they are watered with crystal clear water abundant in minerals.

As a result, the shiitake mushroom has high nutritional values and excellent flavors.



## Shiitake steak with full volume

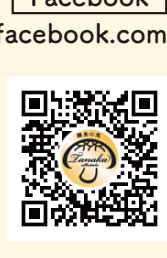


### Materials (for 2 people)

- Middle size frozen shiitake mushrooms: 4 pieces
- Olive oil: a little
- Butter: 10g
- Cooking sake: 15ml
- salt and pepper: a little

### Cooking method

- 1 Cut off the stem of shiitake mushrooms, and insert the knife on the surface of pileus.
- 2 Put olive oil and butter into a hot pan, and grilled the surface of the shiitake mushrooms for 3 minutes.
- 3 Turn it over and sprinkle with salt, brown the other side.
- 4 Add cooking sake or red wine to the pan, cover, lid and bake about 5~10 minutes.
- 5 Finally, cooking is completed with some vegetables such as carrots or asparagus.



### Qualification・Certification



Organic JAS Certification



Hinata GAP Certification



## 田中椎茸

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