



limax

Inspiration Calendar

How does our inspiration calendar work?

Use the Limax Inspiration Calendar to discover how to use mushrooms (and original recipes) to respond to the different seasons throughout the year.

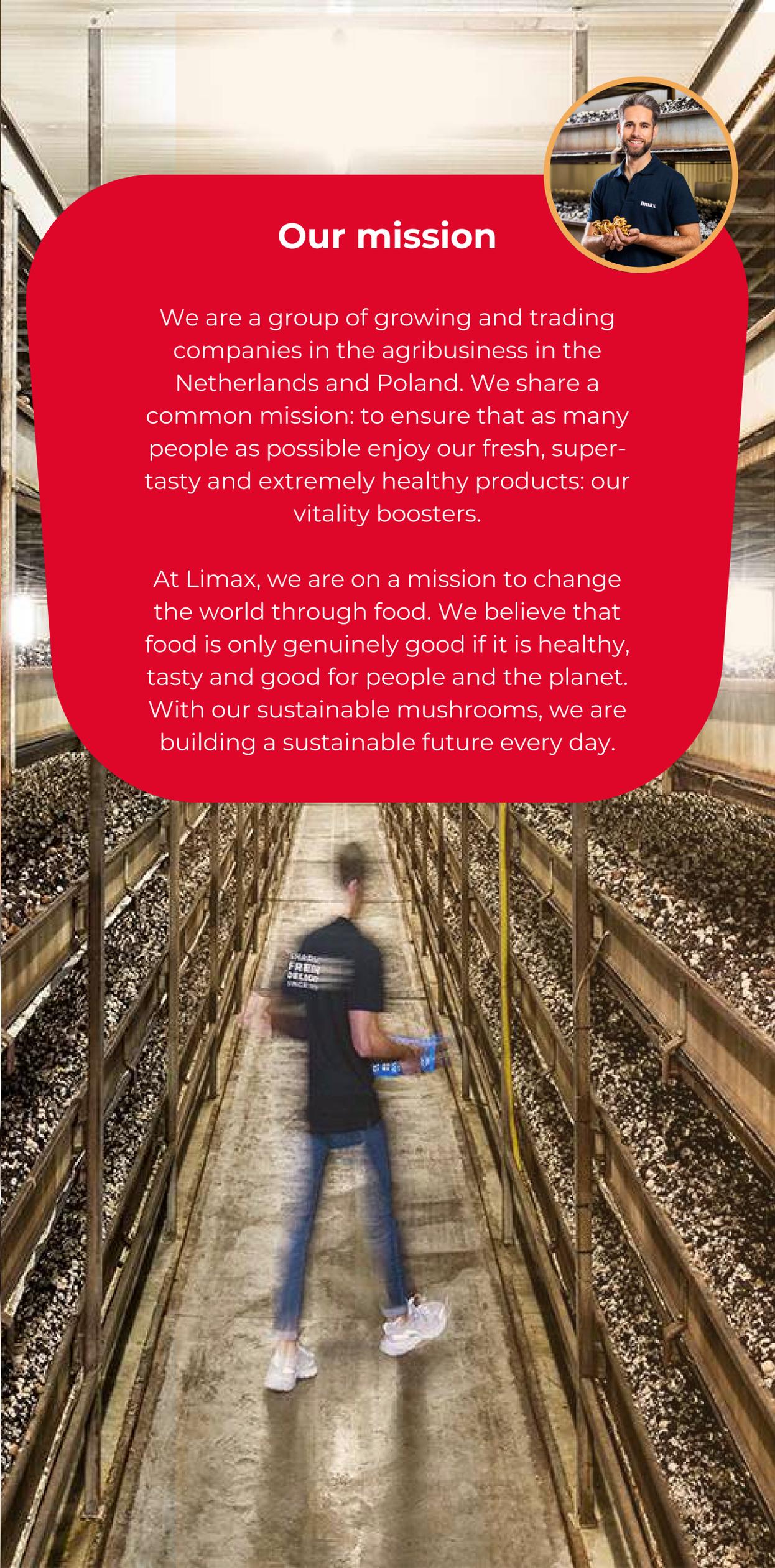
In this inspiration calendar, we tell you all about our mushrooms:

- The taste and texture
- Which culinary cuisines they go well with
- What original recipes you can make with them

Our mission

We are a group of growing and trading companies in the agribusiness in the Netherlands and Poland. We share a common mission: to ensure that as many people as possible enjoy our fresh, super-tasty and extremely healthy products: our vitality boosters.

At Limax, we are on a mission to change the world through food. We believe that food is only genuinely good if it is healthy, tasty and good for people and the planet. With our sustainable mushrooms, we are building a sustainable future every day.



	March		Brown beech mushroom (Shimeji) Taste: strong, nutty, umami Cuisines: French, Japanese Recipes: ramen, mushroom stew, mushroom gravy, Asian salad		Enoki Taste: crunchy, mild flavor, slightly sweet Cuisines: Japanese, Chinese, Korean Recipes: fried as garnish, salad, okonomiyaki		
Spring	April		White beech mushroom (Shimeji) Taste: strong, mild flavor Cuisines: French, Japanese, Chinese Recipes: with soy sauce/teriyaki, with salmon or pork belly, in sauce/ragout		Coral fungi Taste: mild flavor, meaty, slightly sweet Cuisines: French, Japanese Recipes: as fried 'chicken' (karaage), as garnish		Lion's Mane Taste: meaty, slightly sweet Cuisines: French, Italian Recipes: as 'crab'cakes, als 'lobster'
	May		Grey oyster mushroom Taste: meaty, tender, mild flavor Cuisines: Dutch, Middle Eastern, Italian, Chinese Recipes: as 'shoarma', in ragout voor snacks, pizza		Morels Taste: earthy, nutty, meaty Cuisines: French, Italian Recipes: fried in butter, risotto, in gravy, in ravioli/tortellini		
	June		Summer truffle Taste: slightl aromatic, earthy Cuisines: French, Italian Recipes: with whitefish, fresh asparagus, with burrata		Yellow oyster mushroom Taste: meaty, tender, slightly sweet Cuisines: French, Italian Recipes: baked on toast, salad, pasta		
Summer	July		Maitake Taste: aromatic, umami, peppery Cuisines: French, Italian, Japanese Recipes: marinated on the BBQ, as 'steak', with mash		Pink oyster mushroom Taste: meaty, tender, slightly sweet Cuisines: French, Italian, Indonesian, Japanese Recipes: (creamy) pasta, salad, pizza, as 'saté' or 'yakitori'		
	August		King oyster mushroom (Eryngi) Taste: strong, hearty, umami Cuisines: French, American, Japanese, Chinese Recipes: on the BBQ, as 'pulled chicken', as 'coquille'		Portobello Taste: nutty, earthy, meaty Cuisines: French, German Recipes: filled with cheese, on the BBQ, as 'steak'		
	September		Nameko Taste: nutty, hearty, sweet Cuisines: Italian, Japanese Recipes: quiche, pasta, ragout, sauce		Porcini mushrooms Taste: nutty, umami Cuisines: French, UK, Italian Recipes: in duxelles (Beef Wellington), (cream)sauce		
Fall	October		Horse mushroom Taste: mild, aniseedy Cuisines: French, UK, German Recipes: (lam)stew, thick soup		Chantarelle Taste: meaty, peppery, slightly fruity Cuisines: French Recipes: with (poached) egg, with deer or other game		
	November		Pied de Mouton Taste: meaty, strong, slightly peppery Cuisines: French Recipes: with red meat, with chicken(thighs)		Golden Enoki Taste: crunchy, sweet Cuisines: Japanese, Chinese Recipes: noodlesoup, salad, ricebowl		
	December		Pied bleu Taste: powerful, strong, slightly sweet Cuisines: French, German Recipes: baked with game, in sauce, with blue cheese		White truffle Taste: very aromatic, earthy Cuisines: French, Italian Recipes: raw and shaved over various dishes		
Winter	January		White mushroom Taste: mild flavor, slightly earthy, neutral Cuisines: French, German, Dutch, UK Recipes: thick soup, pie		Winter truffle Taste: aromatic, earthy Cuisines: French, Italian Recipes: with a mix of mushrooms, as (vegan) amuse, with potatoes		
	February		Chestnut mushroom Taste: nutty, earthy Cuisines: French, German Recipes: ragout, sauce		Jew's ear Taste: aromatic, earthy, chewy Cuisines: Japanese, Chinese Recipes: mushroom broth, with miso		Shiitake Taste: umami, aromatic, herby Cuisines: Italian, Japanese, Chinese Recipes: noodles, risotto, curry

Looking for even more inspiration? Scan the QR code for free advice or schedule a cooking session!



A close-up photograph of several orange mushrooms with distinct gills, filling the entire frame. The lighting is warm, highlighting the texture of the mushroom caps and stems.

limax

Venrayseweg 126b
5961 AJ Horst
The Netherlands

E-mail:
mark.duppen@limax.nl

Tel:
+31628571737
+31773999666

www.limax.nl