

# Pioppini

Agrocybe aegerita · Black Poplar Mushroom · Locally Farmed in Indiana · NourishCap

Earthy · Nutty · Firm under heat · Holds through pasta, braises, and the grill · Available fresh & dried



Seared beef with pioppini & herbs



Pasta with pioppini, asparagus & cherry tomato



Smash burger with sautéed pioppini & blue cheese

## FLAVOR & AROMA

Earthy and nutty with mild sweetness, floral notes, and a faint pepper finish. More character than a cremini, cleaner than a shiitake. No bitterness, no funk — works in Italian, French, and contemporary formats without forcing a concept.

## TEXTURE

Firm caps and meaty stems that hold through sautéing, roasting, grilling, and braising. Pre-roast, hold, and reheat without turning mushy. Won't collapse on the pass.

## BEST APPLICATIONS

Brown butter or olive oil sauté · Pasta, risotto, polenta · Pan sauces

Whole roasted clusters as plated garnish · Braises, stews, and pan sauces

## PREP NOTES

Trim the base only — stems are fully edible and flavorful. Hot, uncrowded pan for browning. Dried: 15–20 min warm water soak; always use the liquid.

## PAIRS WELL WITH

Brown butter · Olive oil · Guanciale · Pancetta  
Thyme · Rosemary · Flat-leaf parsley  
Parmigiano · Pecorino · Fontina  
Dry white wine · Marsala · Sherry  
Beef · Lamb · Venison · Firm white fish  
Pasta · Arborio rice · Soft polenta

## QUICK REFERENCE

Flavor: Earthy, nutty, mild-sweet  
Texture: Firm — holds under heat  
Yield (fresh): ~55–65% after cooking  
Fresh shelf life: up to 2 weeks, paper bag  
Dried shelf life: 12–24 months sealed  
Ordering: 2–3 months ahead

## ON THE MENU

Tagliatelle with pioppini, brown butter & sage  
Whole-roasted clusters over polenta  
Pan sauce base for lamb or venison  
Risotto with Marsala & Parmigiano  
Smash burger topping · Braised with guanciale



Indiana-grown, direct farm sourcing. No middleman markup.  
Pioppini, oyster, lion's mane & shiitake. Order 2–3 months ahead.

Visually distinctive, firm under heat, mild enough for broad menu use, and interesting enough to feel new. Here's what matters before committing them to a menu.

## Buying & Quality

Look for firm, dry caps with no sliminess or soft spots. Stems should be ivory to light tan, not waterlogged or discolored at the base. Clusters should feel dense, not hollow. Ammonia smell means age — pass on it.

## Line Behavior

Holds structure through sautéing, roasting, grilling, and braising. Pre-roast, hold, and reheat without losing texture. Won't weep aggressively on the pass. Crowd the pan and they steam instead of sear.

## Portioning Guide

Plan 55–65% yield after trim and cooking. A 100g raw portion plates as ~60g finished. Dried: 10g dry rehydrates to ~60g and delivers the flavor of a much larger fresh portion in sauces and braises.

## Ordering & Minimums

Available fresh or dried year-round from NourishCap, Indiana. Order 2–3 months ahead to secure consistent volume. Contact Ben Ashpole for standing orders and pricing: [bashpole@NourishCap.com](mailto:bashpole@NourishCap.com) · 215-760-1613.

## Waste & Recovery

Trim is minimal — just the cluster base. Off-spec or broken pieces work for duxelles, stuffings, and compound butter. Over-age fresh pieces dry well; soaking liquid from dried is ready-made mushroom stock. Very little needs to go in the bin.

## Health Notes

Meaningful source of ergothioneine — a heat-stable antioxidant that persists through cooking, linked to cellular protection and reduced inflammation. Also provide B vitamins, potassium, selenium, and dietary fiber. Naturally low in sodium and calories.

## Flavor Development

High heat in a dry pan builds Maillard crust and concentrates the nutty-earthy character. Long braising softens and integrates — flavor mellows and sweetens. Dried rehydrated in warm stock or wine layers depth into sauces without visible mushroom presence.

## On the Menu

3–6 words that sell: "sautéed black poplar mushrooms," "pioppini in brown butter," or "wild-style pioppini" when local sourcing is part of the story. The clustered form is visually striking — plate whole and let it do the work.

## Dietary & Concept

Naturally vegan, gluten-free, and allergen-free. Works on plant-forward, Italian, bistro, and New American menus without adjustment. Local Indiana sourcing is a menu story worth using.



Locally grown in Indiana — fresh and dried. Direct farm sourcing, consistent quality, no middleman markup. Supply reliable enough to build a menu around. Pioppini, oyster, lion's mane, and shiitake available now.

Get in Touch

Ben Ashpole

215-760-1613

[bashpole@NourishCap.com](mailto:bashpole@NourishCap.com)

[NourishCap.com](https://NourishCap.com)