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Mushroom Council® Partners With New Culinary Platform Kittch to Showcase Mushrooms' Sustainability and Flavor Throughout April

New York City (March 29, 2022) – This Earth Month, the Mushroom Council® is partnering with Kittch, a new and innovative culinary technology platform, to spotlight some of the nation's most notable chefs as they livestream their favorite mushroom-centric recipes all throughout April.

Hailed by researchers for their minimal environmental footprint, mushrooms are considered "The Official Ingredient of Earth Month." To celebrate, every day in April in collaboration with the Mushroom Council, Kittch will livestream 15 chefs talking mushroom sustainability and sharing their favorite 'shroom-centric dishes.

Food lovers can tune into their favorite culinary creators by signing up for a [free Kittch account](#). Participating chefs making mushrooms center stage include:

- **Dawn Burrell**, Partner and Executive Chef at Late August, Board Member of I'll Have What She's Having, Bravo Top Chef
- **Leah Cohen**, Chef-owner of Pig & Khao, Top Chef, Food Network Personality
- **Nikki Dinki**, Cooking Channel and Food Network Host, Cookbook Author, Cooking Blogger
- **Jeremy Fox**, Chef-owner of Rustic Canyon and Birdie G's, Author of On Vegetables
- **Diego Galicia**, Chef-owner of Mixtli, Food and Wine Best New Chef 2017
- **Carlo LaMagna**, Chef-owner of Magna Kusina and Food and Wine Best New Chef 2021
- **Spike Mendelsohn**, Co-owner of Eat the Change, D.C. Restaurateur, Top Chef
- **Seamus Mullen**, Chef-owner of Tertulia and El Colmado, Cookbook author, Finalist in Food Network's "Chopped", "Beat Bobby Flay", and "The Next Iron Chef"
- **Thuy Pham**, Chef-owner of Mama Dut Foods, Digital Influencer
- **Ali Rosen**, Host of Potluck with Ali Rosen on NYC Life, Cookbook Author and Media Personality
- **Derek Sarno**, Creator/Developer/Co-founder of Wicked Kitchen, Chef & Director of Plant-Based Innovation at Tesco, Cookbook Author
- **Joe Sasto**, Chef-owner of Luna Focacceria, Food Network Personality, Top Chef, Chopped
- **Michael Scelfo**, Chef-owner of Alden & Harlow, The Longfellow Bar, and Waypoint
- **Sicily Sierra**, Owner/Executive Chef/Instructor of The Sandwich Ministry



- **Philip Speer**, Owner/Operator of Comedor, Founder of Assembly Meal Kits

“The New York Times recently named mushrooms the ‘[Ingredient of the Year](#),’ and I couldn’t agree more,” said Chef Leah Cohen, who will livestream her mushroom dishes on April 18 and 19. “They’re nutritious, ideal for plant-forward and plant-based dishes and very sustainable. Mushrooms enhance the flavor of any recipe thanks to their inherent umami, a savory, satisfying and earthy taste. Not to mention, they’re absolutely delicious and easy and fun to work with.”

Mushrooms: Healthy on the Plate, Gentle on the Planet

Consider why researchers* have declared mushrooms “one of the most sustainably produced agriculture products”:

- Producing one pound of mushrooms requires only 1.8 gallons of water and 1.0 kWh of electricity. And it generates only .7 lbs. of CO₂ equivalents.
- Up to 1 million pounds of mushrooms can be grown on 1 acre of land in a year
- Mushrooms are grown in composted agricultural materials, which, after harvest, is often recycled into potting soil.

While prepping for Kittch livestreams all throughout April, learn more about mushroom sustainability [here](#).

About the Mushroom Council:

The Mushroom Council is composed of fresh market producers and importers who average more than 500,000 pounds of mushrooms produced or imported annually. The mushroom program is authorized by the Mushroom Promotion, Research and Consumer Information Act of 1990 and is administered by the Mushroom Council under the supervision of the Agricultural Marketing Service. Research and promotion programs help to expand, maintain and develop markets for individual agricultural commodities in the United States and abroad. These industry self-help programs are requested and funded by the industry groups that they serve. For more information, visit mushroomcouncil.com.

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*Source: The Mushroom Sustainability Story: Water, Energy and Climate Environmental Metrics 2017 study.