

장흥군버섯산업연구원

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2024년 05월 20일 07시 36분



장흥군버섯산업연구원

Bread

 Jangheung Research Institute
for Mushroom Industry



<p>Pyogo Black Sesame Bread</p>  <p>A collaboration between log oak mushrooms and black sesame</p>	<p>Pyogo Focaccia</p>  <p>Salty bread with oak mushroom slices and bulgogi</p>	<p>Pyogo Pie Manju</p>  <p>Healthy bread with a soft pie feel</p>	<p>Pyogo Rice Ball Bread</p>  <p>Bread with oak mushrooms and rice for a meal</p>	<p>Pyogo Pound</p>  <p>Moist bread topped with oak mushroom powder and slices</p>
<p>Pyogo Honey Bread</p>  <p>Sweet bread coated with honey</p>	<p>Pyogo Croquette</p>  <p>Croquettes with added flavor from oak mushrooms</p>	<p>Pyogo Castella</p>  <p>Fluffy bread with added log oak mushrooms</p>	<p>Pyogo Samhap Bread</p>  <p>Pocket sandwich with Jangheung combo ingredients (oak mushrooms, beef, pen shells)</p>	<p>Pyogo Pyogo-Molded Bread</p>  <p>Instant bread made with oak mushroom and cuteness in the shape of Jangheung's representative character.</p>

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