

CRESS & PLANT SPECIALITIES

Agretti

Fine, fleshy stems with a slightly salty, tangy taste.

Agretti, also called barba di frate, are fine, fleshy green stems, similar to thick chives. Their flavour is slightly salty and tangy, with a pleasant crunch. They need very little cooking. It is a spring product. They are delivered in bunches.

FLAVOUR
iodised, tangy

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
Availability	●	●	●	●	○	○	○	○	○	○	○	○

Indicative calendar based on our sales. Our sales team will confirm current availability.

Pack sizes

- **Bunch × 10**

In the kitchen

- Blanched for a few seconds, with olive oil and lemon
- As a garnish for fish
- In pasta

Orders and prices

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