

SPECIALITY VEGETABLES

Wild garlic

The large wild leaves of spring, with a fresh garlic fragrance.

Wild garlic is a woodland plant whose large, soft green leaves are picked in spring. It has a distinct garlic taste, but milder and more vegetal than the clove, without leaving a lingering aftertaste. Its season is short, from late winter to spring. It is delivered loose and keeps chilled for a few days.

FLAVOUR

garlicky, green, fresh

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

- **Bulk 1 kg**

In the kitchen

- In a pesto or wild garlic butter
- Finely chopped in an omelette or a risotto
- As a whole leaf to wrap fish

Orders and prices

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