

CRESS & PLANT SPECIALITIES

Fresh kombu

A thick brown seaweed, the base of Japanese broths.

Kombu is a brown seaweed with thick fronds. It is rich in umami and is the base of dashi, the Japanese broth. Fresh, it is rinsed before use. It is used in infusion, or finely cut and cooked. It is delivered in 250 g punnets or loose.

FLAVOUR
iodised, umami

Seasons and origins

Available all year round in small quantities: to order, depending on arrivals.

Pack sizes

- **Bulk 1 kg**

In the kitchen

- In a dashi or a broth
- For cooking dried pulses
- Finely cut into a seaweed salad

Orders and prices

Moorea — 69 rue de Perpignan, Bâtiment D3, marché international de Rungis, 94150 Rungis
01 56 70 62 40 · contact@moorea.fr · qualite@moorea.fr

© Moorea — photos and texts protected, do not reproduce