

EDIBLE FLOWERS

Anise Blossom

Small yellow flowers with blended aniseed and tarragon aromas.

Anise Blossom brings together small flowers in a luminous yellow, from an aromatic plant used as an alternative to tarragon. Their flavour combines aniseed and tarragon, with a lovely freshness. They scent a fish dish, a sauce or a dessert, and add a vivid spot of colour to the plate.

FLAVOUR
Aniseed, tarragon, fresh

ORIGIN
Netherlands

Seasons and origins

Peak season · Early · Late · Rare

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

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

Pack sizes

• **2 punnets**	Netherlands

In the kitchen

- On white fish and beurre blanc
- In a béarnaise or a sauce vierge
- On a chocolate or fruit dessert

Orders and prices
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