

SPECIALITY VEGETABLES

Baby purple artichoke

The small, tender purple artichoke, to eat raw or barely seared.

The poivrade artichoke is a small purple artichoke harvested young, before the choke forms. Its tender bracts and fine heart can be eaten almost entirely. Its slightly bitter flavour and crisp flesh mean it can be served raw, thinly sliced on a mandoline, or briefly cooked. Available in bunches or cases depending on the number of pieces.

FLAVOUR
fine, slightly bitter and nutty

ORIGIN
France

Seasons and origins

Peak season · Early · Late · Rare

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

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

Pack sizes

• **Bunch × 12**	France
• **Bunch × 10**	
• **34 pieces**	France
• **24 pieces**	France
• **44 pieces**	France

In the kitchen

- Raw, thinly sliced as a lemon carpaccio
- Pan-fried or confit in olive oil
- À la barigoule with carrots and bacon lardons

Orders and prices
Moorea — 69 rue de Perpignan, Bâtiment D3, marché international de Rungis, 94550 Rungis
01 56 70 62 40 · commercial@moorea.fr · qualite@moorea.fr