

SPECIALITY VEGETABLES

White asparagus

White asparagus, melting and delicate, with mild, slightly bitter notes.

White asparagus grows sheltered from light, which gives it its ivory colour and melting flesh. Its mild flavour, with a slight bitterness, is more delicate than that of green asparagus. It is carefully peeled, then boiled, steamed or roasted, and suits emulsified sauces.

FLAVOUR
Mild, melting, slight bitterness

ORIGIN
Spain

Seasons and origins

Peak season · Early · Late · Rare

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

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

Pack sizes

- **Bunch 420 g × 8** — Spain
- **Loose 5 kg**
- **Bunch 500 g × 10**
- **Loose 2 kg**

In the kitchen

- Poached with a mousseline sauce
- Butter-roasted with cured ham
- In a velouté with its peelings

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