

SPECIALITY VEGETABLES

Wild asparagus

Fine wild stems with a sharper taste than cultivated asparagus.

Wild asparagus comes as very thin, supple stems tied in small bunches. Its taste is more intense than that of cultivated asparagus, slightly bitter and very vegetal. It cooks quickly, without peeling. It is a seasonal product, available in spring. It is delivered in 200 g bunches.

FLAVOUR
vegetal, slightly bitter

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

- **Bunch 200 g × 5**
- **Bunch 200 g × 10**

In the kitchen

- Pan-fried briefly in butter
- In an omelette or scrambled eggs
- As a garnish for fish or a risotto

Orders and prices

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