

SPECIALITY VEGETABLES

Green asparagus

Green asparagus, crunchy and vegetal, the star of spring menus.

Green asparagus develops in the light, which gives it its colour and a more pronounced vegetal flavour than white asparagus. It generally needs no peeling and stays crunchy when cooked. It can be poached, grilled, roasted or served raw in thin slices.

FLAVOUR
Vegetal, crunchy, lightly sweet

ORIGINS
Peru, Mexico, Spain

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
All origins	●	●	●	●	●	●	●	●	●	●	●	●
Peru	●	◐		○	○	◔	◔	◔	●	●	●	●
Mexico		●	●	●		●					○	
Spain	○	○	○	●	●	●	●	◐	○			

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

Pack sizes

• **Bunch 420 g × 8**	Peru, Mexico, Spain
• **Bunch 500 g × 8**	Spain
• **Loose 5 kg**	

In the kitchen

- Grilled on the plancha with Parmesan
- Raw in shavings in a salad
- With a soft-boiled egg and a vinaigrette

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