

SPECIALITY VEGETABLES

Japanese aubergine

A long, slender aubergine with tender skin and melting flesh.

The Japanese aubergine is long and slender, with supple purple skin and dense flesh with few seeds. It cooks quickly and becomes melting without bitterness. It is the ideal aubergine for Asian preparations, such as miso-glazed aubergine, but also for the plancha or barbecue.

FLAVOUR

Mild, melting, no bitterness

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

- **Loose 5 kg**
- **Loose**
- **Loose 6 kg**
- **Loose 7 kg**

In the kitchen

- Miso-glazed and grilled
- Wok-fried with garlic and soy
- Whole barbecued, then pulled apart

Orders and prices

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