

HERITAGE VEGETABLES

Chioggia beetroot

A beetroot with pink and white rings, spectacular sliced raw.

The chioggia beetroot reveals, when cut, flesh formed of concentric pink and white rings. Its flavour is mild and sweet, less earthy than that of red beetroot. It is best served raw, in thin slices, to preserve its patterns, which fade when cooked.

FLAVOUR

Mild, sweet, fresh

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**

In the kitchen

- Raw as a mandoline-sliced carpaccio
- As quick pickles for a starter
- With raw fish or fresh goat's cheese

Orders and prices

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