

SPECIALITY VEGETABLES

Bimi broccoli

A broccoli with long, tender stems, between broccoli and asparagus.

Bimi is a broccoli with long, slender stems topped with small heads. The stems are eaten whole, without peeling, and stay tender and crunchy after quick cooking. Its mild, sweet flavour recalls both broccoli and asparagus. It is steamed, pan-fried, grilled or stir-fried.

FLAVOUR
Mild, sweet, asparagus note

ORIGIN
France

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
France	●	●	●	●	●	●	●	●	●	●	●	●

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

Pack sizes

- **Punnet 200 g × 8** — France
- **Punnet 200 g × 10**

In the kitchen

- Grilled on the plancha with lemon
- Wok-fried with garlic and chilli
- Steamed with hollandaise sauce

Orders and prices
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