

SPECIALITY VEGETABLES

Rainbow chard

Chard with yellow, pink and red stalks, to colour the plate.

Multicolour chard brings together brightly coloured stalks, from yellow to pink and red, topped with large green leaves. The crunchy stalks and the tender leaves are cooked separately. Its mild, slightly earthy flavour suits gratins, tarts, pan-fries and stuffings.

FLAVOUR

Mild, slightly earthy

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

- **10 bunches**
- **Loose**

In the kitchen

- Stalks pan-fried in butter, leaves used in stuffing
- In a colourful Parmesan gratin
- In a chard tourte

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