

HERITAGE VEGETABLES

Chantenay carrot

A stubby, sweet carrot, orange or in a colourful mix.

Chantenay is a heritage carrot variety with a short, conical shape, broad at the shoulder. Its flesh is dense, very sweet and fragrant. It is cooked whole or in sections, glazed, roasted or braised, and suits garnishes as well as purées. It comes in orange or in a mix of colours.

FLAVOUR

Very sweet, dense, fragrant

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

- Whole, glazed with butter and honey
- Oven-roasted with cumin
- As a smooth purée with brown butter

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