

SPECIALITY VEGETABLES

Spring onion

A small bunched spring onion, tender from the bulb to the stems.

The spring onion is a young onion with a small white bulb and long green stems. All of it is edible: the bulb, crunchy and mild, and the more herbaceous stems. It keeps chilled for a few days. It is delivered in cases of fourteen bunches.

FLAVOUR
mild onion, herbaceous

ORIGINS
Germany, Egypt

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
All origins	●	●	●	●	●	●	●	●	●	●	●	●
Germany			◐	●	●	●	●	●	●	●	●	
Egypt	●	●	●	○						○	●	●

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

Pack sizes

- **Bunch × 14** — Germany, Egypt

In the kitchen

- Finely chopped raw over an Asian dish or a salad
- Grilled whole on the plancha
- As a garnish for steamed fish

Orders and prices

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