

HERITAGE VEGETABLES

Tuberous chervil

A small heritage tuber with flavours of chestnut and potato.

Turnip-rooted chervil is a heritage vegetable that forms small grey-beige tubers, top-shaped. Its floury, melting flesh offers a refined flavour, between chestnut and potato, with a light aniseed note. It is cooked in its skin, then served roasted, sautéed, puréed or as a velouté.

FLAVOUR

Chestnut, potato, aniseed note

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

- Butter-roasted with game
- As a purée or a silky velouté
- Sautéed with wild mushrooms

Orders and prices

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