

FRUIT

Fresh chestnut

The autumn chestnut, for roasting or boiling, with sweet, floury flesh.

The fresh chestnut has a glossy brown shell and pale yellow, floury, sweet flesh. Its taste is mild, with a note of hazelnut and sugar. Score it, then roast, boil or pan-fry. Keep it cool; it is in high demand from autumn to winter.

FLAVOUR

Sweet, floury, hazelnut notes

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.

In the kitchen

- Roasted or boiled as a side for game
- As a purée or autumn velouté
- In desserts, candied or as a cream

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