

SPECIALITY VEGETABLES

Cime di rapa

Italian turnip tops, bitter and flavourful, for orecchiette.

Cime di rapa covers the stems, leaves and small flower buds of a turnip variety grown for its shoots. Its flavour, between broccoli and mustard, offers a pleasant bitterness. It is blanched then sautéed with garlic and chilli, and traditionally accompanies orecchiette.

FLAVOUR

Bitter, vegetal, mustard 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**

In the kitchen

- With orecchiette, garlic and chilli
- Sautéed to accompany a sausage
- On a pizza or a focaccia

Orders and prices

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