

SPECIALITY VEGETABLES

Puntarelle

The crunchy shoots of a romaine chicory, served with anchovy.

Puntarelle is a chicory of which the inner shoots, hollow and crunchy, are eaten. Cut into fine strips then plunged into iced water, they curl up and gain crunch. Their slightly bitter flavour traditionally pairs with a dressing of anchovy, garlic and lemon.

FLAVOUR
Slightly bitter, crunchy, fresh

ORIGIN
Italy

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
Italy	○	○								○	○	○

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

Pack sizes

- **Loose** — Italy

In the kitchen

- In a salad with anchovy and garlic
- With marinated raw fish
- As a garnish for grilled meat

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