

SPECIALITY VEGETABLES

Romanesco

Its chartreuse-green pyramids make romanesco a vegetable as beautiful as it is good.

Romanesco cauliflower is recognisable by its florets in pointed spirals, a luminous chartreuse green. Finer and less sulphurous than cauliflower, it has a mild, slightly nutty flavour and a texture that stays crunchy after short cooking. Cut into florets, it keeps its spectacular shape and brings real visual presence to the plate.

FLAVOUR
mild, nutty, barely sulphurous

ORIGIN
France

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
France			○		●	●	●	●	●	●		○

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

Pack sizes

• **8 pieces**	France
• **6 pieces**	France

In the kitchen

- Tops oven-roasted with spices
- Raw in thin slices in a salad
- As a purée or a bright green velouté

Orders and prices

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