

EXOTICS & ASIAN FLAVOURS

Thai chives

Flat leaves with a garlic fragrance, essential to Asian stir-fries.

Thai chives, also called Chinese chives or garlic chives, stand out for their long, flat leaves. Their fragrance combines chives and garlic, with more intensity than regular chives. They are eaten raw or quickly seared, in stir-fries, dumplings, omelettes and soups.

FLAVOUR
Allium, garlic note, herbaceous

ORIGIN
Thailand

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
Thailand	●	●	●	●	●	●	●	●	●	●	●	●

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

Pack sizes

- **Bag 100 g × 10** — Thailand

In the kitchen

- Wok-fried with eggs
- In a gyoza dumpling filling
- Raw over a pad thai or in a broth

Orders and prices
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