

FRUIT

Amalfi lemon

A large lemon with thick, highly fragrant skin, suited to zest and liqueurs.

The Amalfi lemon is a large, elongated lemon with thick, rough skin that is very rich in essential oils. Its zest is intensely fragrant and its juice less acidic than that of a standard lemon. It is widely used for zest, jams, limoncello and pâtisserie. Sold in 8 kg cases.

FLAVOUR

Fragrant, mildly tangy, intense zest

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

- Zest in pâtisserie or cocktails
- In limoncello or jam
- Thinly sliced to decorate a dish

Orders and prices

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