

FRUIT

Meyer lemon

A rounded lemon with thin skin and fragrant juice, milder than the yellow lemon.

The Meyer lemon, a hybrid of lemon and mandarin, has thin skin turning orange-yellow when ripe and very juicy flesh. Its juice is less acidic than that of a standard lemon, with floral, slightly sweet notes. Its highly aromatic zest is particularly prized. A speciality citrus fruit sought after in pâtisserie and creative cooking.

FLAVOUR

Tangy, mild, floral

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**
- **Bulk 1 kg**
- **Loose 3 kg**

In the kitchen

- Zest and juice in a tart or lemon cream
- In a vinaigrette or to season raw fish
- In lemonade or a citrus cocktail

Orders and prices

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