

FRUIT

Black lemon

Dried lemon with dark skin, a tart and smoky condiment prized in Middle Eastern cuisines.

The black lemon is a small whole lemon dried until it becomes light, hard and brown-black. Its concentrated pulp develops a deep acidity, with smoky, earthy and slightly bitter notes. It is used whole, pierced, or reduced to powder after grinding. A long-keeping product, stored dry, it fits easily onto restaurant menus.

FLAVOUR

Sour, smoky, earthy, slightly bitter

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

- **Punnet 100 g**

In the kitchen

- Infused in a broth or tagine
- Ground to powder over fish or roast poultry
- Added to rice or a legume soup

Orders and prices

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