

FRUIT

Lemon, calamansi and calamondin

A selection of sharp citrus fruits: lemon, calamansi and calamondin for speciality menus.

This line groups the lemon and its small cousins, calamansi and calamondin, two miniature round citrus fruits with thin skin, ranging from green to orange. Their juice is lively and sharp, with an aroma reminiscent of both lime and mandarin. They are used whole as a garnish or squeezed as a seasoning. Much appreciated in Asian cooking and in cocktail bars.

FLAVOUR

Tart, lively, notes of lime and mandarin

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

- **Bulk 1 kg**

In the kitchen

- Squeezed over raw fish or an Asian soup
- In a cocktail or lemonade
- Whole, to decorate a dish

Orders and prices

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