

EXOTICS & ASIAN FLAVOURS

Lemongrass

Lemongrass stalks with a citrus fragrance, a pillar of Asian kitchens.

Lemongrass comes as firm stalks, whose white base concentrates the fragrance. Its fresh, lemony aroma, without acidity, is essential in Thai and Vietnamese cuisine. It is crushed to infuse a broth or a cream, or very finely sliced for a marinade or curry paste.

FLAVOUR
Lemony, fresh, herbaceous

ORIGINS
Vietnam, Morocco, Thailand

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
All origins	●	●	●	●	●	●	●	●	●	●	●	●
Vietnam	●	●	●	●	●	●	●	●	●	●	●	●
Morocco	○	●	●	●	○		○	○	○			
Thailand	○			○	◐	●	●	○	●	●	●	

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

Pack sizes

• **Bag 100 g × 20**	Vietnam, Morocco, Thailand
• **Bag 100 g × 10**	Vietnam, Morocco, Thailand

In the kitchen

- Crushed and infused in a broth
- Thinly sliced in a curry paste
- On skewers with grilled king prawns

Orders and prices
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