

EXOTICS & ASIAN FLAVOURS

Thai coriander

A coriander with long leaves and a powerful, lingering fragrance.

Long-leaf Thai coriander has elongated, serrated leaves, different from classic coriander. Its fragrance recalls that of coriander, more intense, and withstands cooking better. Widely used in Southeast Asian cuisines, it scents soups, salads and stir-fried dishes.

FLAVOUR

Intense coriander, herbaceous, long-lasting

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

- **Bag 100 g × 10**

In the kitchen

- Finely chopped in a pho soup
- In a Thai beef salad
- Added during cooking in a curry

Orders and prices

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