

BABY LEAVES

Watercress, bunched

Watercress, peppery and fresh, in salads or velouté.

Watercress is recognisable by its small, round, dark green leaves on crunchy stems. Its sharp, peppery, slightly bitter flavour lifts salads and meat dishes. It is also the ingredient of a classic velouté, and can be blended into a coulis or purée.

FLAVOUR
Peppery, hot, slightly bitter

ORIGIN
France

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
France	●	●	●	●	●	●	●	●	●	●	●	●

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

Pack sizes

- **6 bunches** — France

In the kitchen

- In a velouté with potato
- In a salad with eggs and bacon lardons
- As a coulis to accompany fish

Orders and prices
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