

SPECIALITY VEGETABLES

Red endive

An endive with purple-edged leaves, crunchy and pleasantly bitter.

Red endive has white leaves edged in purple-red, tightly packed and crunchy. Its flavour, slightly milder than that of white chicory, keeps a pleasant bitterness. It suits raw preparations above all, where its colour stands out, but can also be braised or quickly grilled. Combined with white chicory, it creates beautiful contrasts.

FLAVOUR
crunchy, mild, pleasant bitterness

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

- **Bulk 2.5 kg** — France
- **Loose 3 kg**

In the kitchen

- Pulled apart raw in a salad with citrus
- Filled leaves as aperitif bites
- Grilled or braised as a side

Orders and prices
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