

EXOTICS & ASIAN FLAVOURS

Bamboo leaf

A large, supple leaf, for wrapping and flavouring dishes as they cook.

The bamboo leaf is long, wide and supple. It is not eaten: it is used to wrap steamed preparations, such as Chinese zongzi, and gives them a vegetal fragrance. It is also used as a presentation base. It is delivered in packs of ten.

FLAVOUR
vegetal, woody

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

- **10 pieces × 10**

In the kitchen

- To wrap steamed glutinous rice
- En papillote with fish
- As a presentation base

Orders and prices

Moorea — 69 rue de Perpignan, Bâtiment D3, marché international de Rungis, 94150 Rungis
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