

EXOTICS & ASIAN FLAVOURS

Curry leaf

Small, glossy, highly aromatic leaves from Indian cuisine.

Curry leaves (kaloupilé) are small, glossy leaves arranged along a stem. They have nothing to do with curry powder: their fragrance is warm, slightly lemony and toasted. They are fried for a few seconds in hot oil at the start of cooking. They are delivered in 50 g bags or punnets.

FLAVOUR
warm, lemony, toasted

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 50 g × 10**

In the kitchen

- Fried in oil for a dal or a curry
- In a coconut chutney
- Fried as a crispy garnish

Orders and prices

Moorea — 69 rue de Perpignan, Bâtiment D3, marché international de Rungis, 94150 Rungis
01 56 70 62 40 · contact@moorea.fr · qualite@moorea.fr

© Moorea — photos and texts protected, do not reproduce