

EXOTICS & ASIAN FLAVOURS

Fig leaf

A large, cut leaf, with a fragrance of coconut and fig.

The fig leaf is large, thick and cut into lobes. It is not eaten: it flavours. Infused or used to wrap a product during cooking, it releases aromas of coconut, fig and green vanilla. It is delivered in packs of 10 or 20 leaves.

FLAVOUR
notes of coconut, fig and vanilla

BOTANICAL NAME
Ficus carica

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

- **20 leaves**
- **10 leaves**

In the kitchen

- Infused in a cream, milk or syrup
- To wrap fish or a cooking cheese
- As a platter decoration

Orders and prices

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