

FRUIT

Black fig

Violet skin, purple, melting flesh: the fig at the peak of its ripeness.

The black fig stands out for its dark purple skin, thin and supple, and its purple-red flesh, dense with small crunchy seeds. Fully ripe, it is melting and honeyed. Very fragile, it should be worked quickly after receipt. It suits desserts as well as savoury pairings, with cheeses, foie gras or roast meats.

FLAVOUR
honeyed, melting and sweet

ORIGINS
Peru, South Africa

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
All origins	●	●	●	◐	◐	○	○	○		○	●	●
Peru	●	●	◐	◐	◐	○				○	●	●
South Africa		●	●	○								

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

Pack sizes

- **1 kg**
- **Bulk 1 kg**
- **Loose**

Peru
South Africa

In the kitchen

- Oven-roasted with honey and thyme
- To accompany foie gras or cheeses
- Raw and opened out on a thin tart

Orders and prices
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