

EDIBLE FLOWERS

White garlic flower

Small white stars with a distinct but delicate garlic taste.

White garlic flower is made up of small star-shaped flowers, pure white, gathered in umbels. It offers the fragrance of garlic more finely and freshly than the clove, with a hint of sweetness. Pulled apart or in small sprigs, it flavours and decorates in a single touch, as a raw finish.

FLAVOUR
fresh garlic, fine and lightly sweet

ORIGINS
France, Spain

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
All origins			●	●	●	●	●	●	●	●	●	
France			●	●	●	●	●	●	●	●		
Spain			●	●	●	●	●		○	●	●	

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

Pack sizes

- **Punnet** — France, Spain

In the kitchen

- Sprinkled over a tartare or a carpaccio
- To finish pasta, risottos and veloutés
- On tartines, eggs or fresh cheeses

Orders and prices
Moorea — 69 rue de Perpignan, Bâtiment D3, marché international de Rungis, 94550 Rungis
01 56 70 62 40 · commercial@moorea.fr · qualite@moorea.fr