

EDIBLE FLOWERS

Cornflower

The intense blue of the cornflower, rare in the kitchen, to sign off a plating.

Cornflower provides one of the rare touches of natural blue in the kitchen. Its fine, fringed corollas, a deep blue, have a discreet, slightly vegetal and sweet flavour that does not mask other ingredients. It is used mainly for its colour and delicacy, whole or pulled apart, in savoury and sweet dishes, for an immediate visual contrast.

FLAVOUR
subtle, vegetal 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

- Pulled apart over a dessert or a panna cotta
- As a contrast on pearly white fish
- To decorate cocktails, ice creams and entremets

Orders and prices

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