

EDIBLE FLOWERS

Edible flower mix

An assortment of coloured flowers, ready to scatter for a spectacular plating.

This mix brings together several edible flowers in varied colours and shapes, depending on the season: vivid petals, small corollas, pastel or bold shades. Practical for kitchens that want to vary their decoration without multiplying references, it instantly adds dimension and colour. Flavours range from mild to slightly peppery. Best used soon after opening.

FLAVOUR
varied, from mild to peppery

ORIGINS
Spain, Israel, France

Seasons and origins

Peak season · Early · Late · Rare

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

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

Pack sizes

- **Punnet** — Spain, France, Israel
- **Punnet × 8** — Israel, Spain

In the kitchen

- Sprinkled over salads, tartares and carpaccios
- As a decoration for cakes, entremets and verrines
- To dress a buffet or a cocktail

Orders and prices

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