

EDIBLE FLOWERS

Marigold

Golden petals with a lightly peppery taste, to colour and perfume.

Marigold, or calendula, stands out for its petals ranging from golden yellow to deep orange. Their flavour is mild, slightly peppery with a hint of bitterness, and their colour spreads into preparations, hence the nickname "poor man's saffron". Pulled apart or whole, they dress a starter as well as a rice dish, a butter or a pastry.

FLAVOUR
mild, lightly peppery and bitter

ORIGINS
Spain, France, Israel

BOTANICAL NAME
Calendula officinalis L

Seasons and origins

Peak season · Early · Late · Rare

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

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

Pack sizes

• **Punnet**	Spain, France
• **Punnet × 8**	Israel, Spain

In the kitchen

- Petals mixed into a compound butter
- To colour a rice or a broth
- Sprinkled over a composed salad or a velouté

Orders and prices

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