

EDIBLE FLOWERS

Tagetes

Small sunny flowers with citrus notes, to wake up a plate as a finishing touch.

Tagetes offers small yellow to orange flowers with a lively, aromatic fragrance. Its petals develop slightly spiced citrus notes that surprise pleasantly on the palate. Very graphic, they pull apart easily to scatter over a dish or are used whole for a bolder plate. A flower prized by chefs for its hold and intense colour.

FLAVOUR
citrus, lightly spiced and aromatic

ORIGINS
Spain, France

BOTANICAL NAME
Tagetes patula

Seasons and origins

Peak season · Early · Late · Rare

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

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

Pack sizes

- **Punnet** — Spain, France

In the kitchen

- Pulled apart over a ceviche or a carpaccio
- As a decoration for citrus desserts
- Infused in a syrup or a cocktail

Orders and prices

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