

EDIBLE FLOWERS

Rose flower

The rose, its fragrant petals and its colour, at the service of dessert.

Rose flower brings its delicate fragrance and the softness of its petals. Pulled apart, it decorates desserts, entremets and cocktails; its petals can also be infused in a syrup, cream or jelly, or crystallised in sugar. It immediately evokes oriental pastry and petits fours.

FLAVOUR
Floral, fragrant, mild

ORIGINS
Spain, France, Israel

BOTANICAL NAME
Rosa

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

In the kitchen

- Petals on an entremets or a macaron
- Infused in a cream or a syrup
- Sugar-crystallised for petits fours

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