

EDIBLE FLOWERS

Carnation flower

Fringed petals with a lightly spicy clove fragrance.

Carnation offers fringed petals in bright colours, with a lightly spiced fragrance reminiscent of clove. The petals are used separated, removing the more bitter white base. They adorn salads, desserts and cocktails, and can also be crystallised or infused in a syrup.

FLAVOUR
Floral, lightly spiced, clove

ORIGINS
Spain, France

BOTANICAL NAME
Dianthus chinensis

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

- Petals on a fruit salad
- Infused in a syrup or a jelly
- Crystallised as a pastry decoration

Orders and prices

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