

EDIBLE FLOWERS

Floregano

Small oregano flowers, summery, aromatic and highly decorative on the plate.

Floregano refers to small oregano flowers, both decorative and fragrant. Their summery flavour recalls fresh oregano, more delicate than the dried herb. They go well with lamb, Asian-inspired dishes and sun-ripened vegetables such as pepper, tomato or courgette.

FLAVOUR
Oregano, summery, aromatic

ORIGIN
Netherlands

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
Netherlands	●	●	●	●	●	●	●	●	●	●	●	●

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

Pack sizes

• **2 punnets**	Netherlands

In the kitchen

- On a confit shoulder of lamb
- With tomatoes and burrata
- On a pizza or a focaccia

Orders and prices

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