

BOTANICAL SPECIALITIES

Gangnam Tops

Fleshy, crunchy stems, fresh with a hint of bitterness.

Gangnam Tops are young stems of a succulent plant of the stonecrop family. Their crunchy, juicy texture and very natural appearance make them a prized plating element in Nordic-inspired cuisine. Their fresh, slightly bitter taste recalls purslane.

FLAVOUR
Fresh, slightly bitter, purslane note

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

- For a Nordic-inspired plate
- With raw or smoked fish
- As a crunchy decoration on roasted vegetables

Orders and prices
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