

SPROUTS

# Soya bean sprout (mung bean)

**The crunchy, juicy soya bean sprout, a pillar of Asian kitchens.**

The soya bean sprouts sold commercially come from the mung bean. Their white, fleshy stems, ending in a small yellow seed, are crunchy and juicy. Their mild, neutral flavour makes them a staple of stir-fries, soups such as pho, spring rolls and salads.

FLAVOUR

**Mild, fresh, crunchy**

## Seasons and origins

Peak season · Early · Late · Rare

| | J | F | M | A | M | J | J | A | S | O | N | D |
|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Availability | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● |

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

## Pack sizes

- **Loose 2 kg**

## In the kitchen

- Wok-fried at the end of cooking
- Raw in a pho or a bo bun
- In spring rolls

**Orders and prices**

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