

SPECIALITY VEGETABLES

Green bean

Fine, uniform green beans, crunchy and flavourful.

The green bean offers slender, regular pods in a bright green, stringless. Their crunchy texture and slightly sweet vegetal flavour make them an essential accompaniment. They are cooked in salted boiling water then refreshed to keep their colour, before being pan-fried or served in a salad.

FLAVOUR
Vegetal, crunchy, lightly sweet

ORIGINS
Kenya, Morocco, Senegal, Rwanda, Egypt, Tanzania, Italy, France

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
All origins	●	●	●	●	●	●	●	●	●	●	●	●
Kenya	●	●	●	●	●	●	●	●	●	●	●	●
Morocco	●	●	●	●	●	●	●	○	○	●	●	●
Senegal	◐	●	●	●	●	◐						○
Rwanda	●	●	●	●	●	●	●	●	●	●	●	●
Egypt	●	○	●	●	◐	◐					●	●
Tanzania								◐	●	●		

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

Pack sizes

• **Punnet 250 g × 12**	Kenya, Rwanda, Egypt, Tanzania, Senegal
• **Bag 6 × 500 g**	Morocco, Senegal, Kenya, Egypt
• **Punnet 500 g × 8**	Kenya, Rwanda, Egypt, Tanzania
• **4 kg**	Morocco, Senegal, Italy
• **Punnet 400 g × 8**	Kenya, Rwanda, Egypt, Senegal
• **Punnet 350 g × 8**	Kenya, Egypt
• **2.7 kg**	Kenya
• **Loose 5 kg**	Senegal

In the kitchen

- Pan-fried in butter and shallot
- In a salad with toasted almonds
- In bundles wrapped in bacon

Orders and prices
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