

CRESS & PLANT SPECIALITIES

Culinary hay

A hay selected for cooking, which flavours dishes with a meadow note.

This hay is intended for cooking: it is used to wrap a joint during cooking, to flavour a broth or cream by infusion, or to cold- or hot-smoke a product. It gives herbaceous, lightly sweet and toasted aromas. Delivered in 1 kg bags, it keeps in a dry place.

FLAVOUR

herbaceous, notes of meadow and toast

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

- **1 kg**

In the kitchen

- Cooking a ham or a leg of lamb in a hay crust
- Infused in a cream for a dessert
- Smoking fish, cheese or vegetables

Orders and prices

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