

EDIBLE FLOWERS

Jasmine Blossom

Jasmine flowers, to scent an infusion, a sauce or a dessert.

Jasmine Blossom offers the intense, unmistakable fragrance of jasmine. Beyond tea, it scents broths, sauces and desserts, notably with shellfish, lobster or foie gras. Infuse at low temperature to avoid any bitterness. It pairs with summer fruit and citrus.

FLAVOUR
Floral, jasmine, 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

- Infused in a lobster broth
- To flavour a cream or a syrup
- With summer fruit or citrus

Orders and prices

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