

BOTANICAL SPECIALITIES

Kaffir Lime Leaves

Kaffir lime leaves, with a powerful lime fragrance.

Kaffir lime leaves, recognisable by their double shape, give off an intense citrus and lime fragrance. Essential to Thai and Indonesian cuisines, they scent curries, broths and marinades. They are used whole in infusion or very finely shredded to be eaten.

FLAVOUR
Citrus, lime, fragrant

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

- In a curry or a Thai broth
- Finely chopped over raw fish
- Infused in a cream or a syrup

Orders and prices

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