

BOTANICAL SPECIALITIES

# Kikuna Leaves

**Chrysanthemum leaves with carrot and celery notes.**

Kikuna Leaves are young chrysanthemum leaves, a plant long used as an aromatic in Asia. Cut and bright green, they offer a vegetal taste that recalls carrot and celery. They serve as both seasoning and garnish, raw or quickly seared.

FLAVOUR
**Vegetal, carrot, celery**

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

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|---|---|
| • **2 punnets** | Netherlands |

## In the kitchen

- In a broth or a miso soup
- Quickly seared in a wok with garlic
- As a garnish for steamed fish

**Orders and prices**

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