

SPECIALITY VEGETABLES

Celtuce

A lettuce grown for its crunchy stem, between celery and asparagus.

Celtuce, or asparagus lettuce, is grown for its thick stem more than for its leaves. Once peeled, this stem reveals pale green, crunchy, juicy flesh, with a mild taste between lettuce, celery and palm heart. It is eaten raw in thin slices or quickly sautéed, and its young leaves are cooked like a salad.

FLAVOUR

mild, crunchy, between celery and asparagus

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

- **Bulk 15 kg**
- **Loose**
- **Loose 16 kg**
- **Loose 12 kg**
- **Loose 13 kg**
- **Loose 18 kg**

In the kitchen

- Stem peeled into thin raw slices
- Wok-fried with garlic and sesame
- As pickles or vegetable tagliatelle

Orders and prices

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