

SPECIALITY VEGETABLES

Corn on the cob

Sweetcorn cobs, juicy and sweet, to grill or cook.

Sweetcorn on the cob offers yellow kernels, juicy and sweet, packed around the cob. It is boiled, steamed or grilled directly to lightly caramelise the kernels. Shucked, it goes into salads, velouté soups, salsas or garnishes.

FLAVOUR
Sweet, juicy, vegetal

ORIGINS
Senegal, Morocco

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
All origins	●	●	●	●	●	●	●	●	●	●	●	●
Senegal	○	◐	◐	●	●	●						
Morocco	○										●	●

Indicative calendar based on our sales. Our sales team will confirm current availability.

Pack sizes

- **Punnet 2 pieces × 10** — Senegal
- **2 cobs punnet × 7** — Senegal
- **Punnet 2 pieces × 8** — Morocco
- **Loose 30 pieces** — Morocco

In the kitchen

- Barbecued with a spiced butter
- Scattered into a salsa or a salad
- In a sweetcorn velouté

Orders and prices
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