

BABY VEGETABLES

Baby beetroot

Baby beetroots, red, yellow or chioggia, to serve whole.

Baby beetroot is harvested young, when it reaches the size of a walnut. Its flesh is fine and sweet, its skin tender, and it cooks in a few minutes. Red, yellow or chioggia with pink and white rings, it is served whole or halved for neat, colourful plating.

FLAVOUR
Sweet, earthy, delicate

ORIGINS
France, South Africa, Spain

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
All origins	●	●	●	●	●	●	●	●	●	●	●	●
France	●	●	●	●	●	●	●	●	●	●	●	●
South Africa	●	●	●	●	●	●	●	●	●	●	●	●
Spain	●		○									

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

Pack sizes

• **Punnet 400 g**	France
• **Punnet 200 g × 6**	South Africa, Spain
• **8 bunches**	France
• **10 bunches**	France

In the kitchen

- Roasted whole in the oven with thyme
- Raw in thin slices on a carpaccio
- Glazed as a garnish for game

Orders and prices
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