

BABY VEGETABLES

Baby carrot with tops

The baby carrot with its tops, for a lively, elegant garnish.

The baby carrot with tops is harvested young and presented with its leaves, which give it a fresh, natural look. Its tender, sweet flesh cooks quickly and holds well. Left whole with a bit of top, it gives the dish a kitchen-garden touch much appreciated in foodservice.

FLAVOUR
Sweet, fresh, crunchy

ORIGINS
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	●	●	●	●	●	●	●	●	●	●	●	●
South Africa	●	●	●	●	●	●	●	●	●	●	●	●
Spain						●	○					

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

Pack sizes

• **Punnet 400 g × 4**	South Africa, Spain
• **Punnet 200 g × 6**	South Africa

In the kitchen

- Whole, glazed with a piece of top attached
- Roasted as a garnish for poultry
- Tops in pesto or green oil

Orders and prices

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