

BABY VEGETABLES

Baby fennel

A miniature fennel, tender and aniseed-flavoured, to serve whole or halved.

Baby fennel is harvested young, while its bulb is still small and very tender. Its aniseed flavour is milder than that of mature fennel, and its texture finer. It is braised, roasted or served raw in slices, and naturally accompanies fish.

FLAVOUR
Aniseed, mild, fresh

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
• **16 bunches**	France
• **Punnet 400 g × 4**	South Africa, Spain
• **8 bunches**	France
• **Punnet 200 g × 6**	Spain, South Africa

In the kitchen

- Braised whole with fish
- Halved and roasted with orange
- Raw in slices in a salad

Orders and prices
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