

BABY VEGETABLES

Baby corn

Miniature corn cobs, crunchy and sweet, to be eaten whole.

Baby corn is a cob harvested very young, before the kernels develop. It is eaten whole, with a crunchy texture and a mild, lightly sweet flavour. Widely used in Asian cuisines, it is stir-fried in the wok, blanched for a salad or pickled.

FLAVOUR
Mild, crunchy, lightly sweet

ORIGIN
Thailand

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
Thailand	●	●	●	●	●	●	●	●	●	●	●	●

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

Pack sizes

- **Punnet 125 g × 12** — Thailand

In the kitchen

- Wok-fried with vegetables
- Blanched in a composed salad
- As sweet-and-sour pickles for aperitifs

Orders and prices

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